

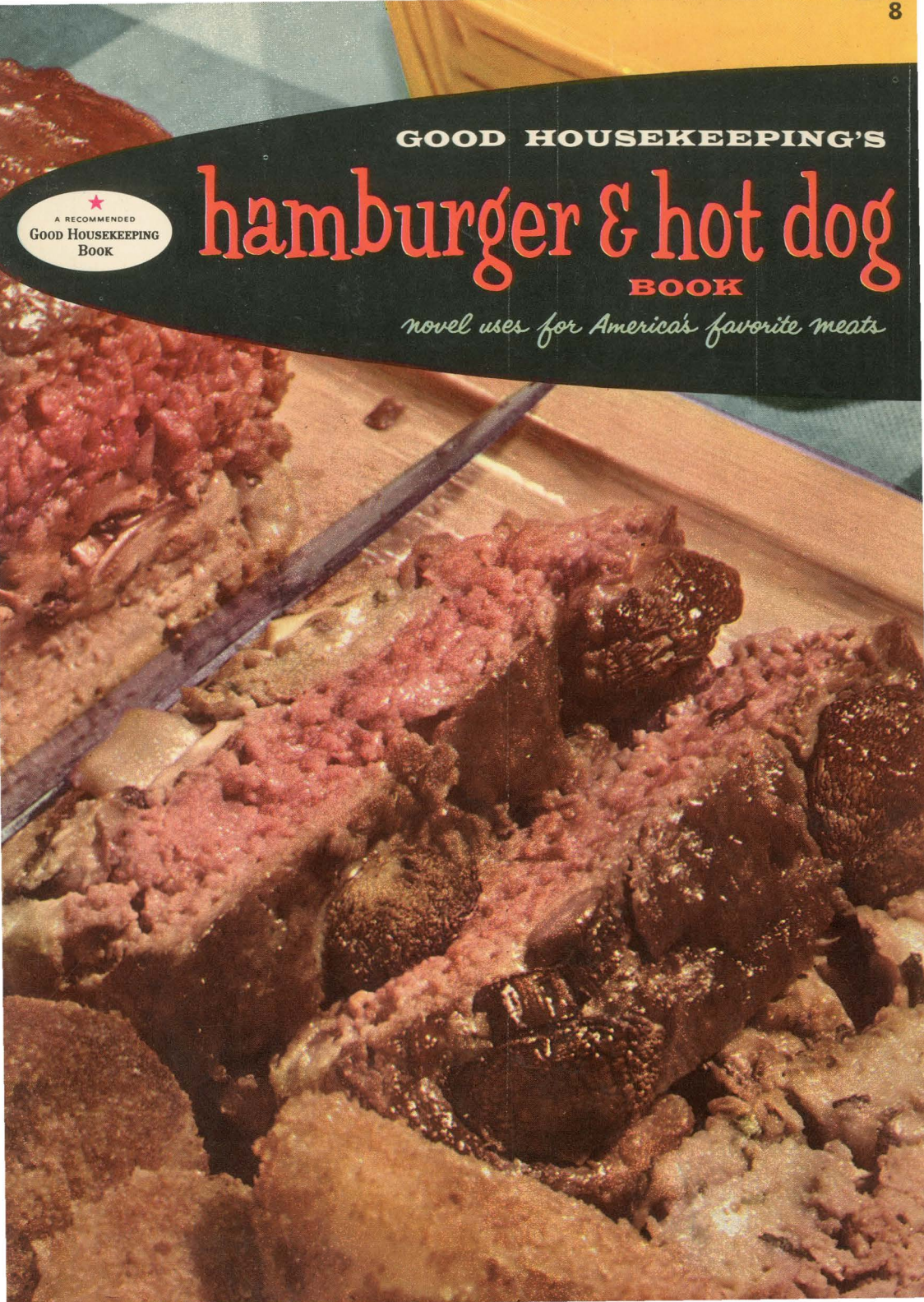
GOOD HOUSEKEEPING'S

hamburger & hot dog

BOOK

novel uses for America's favorite meats

★
A RECOMMENDED
GOOD HOUSEKEEPING
BOOK



GOOD HOUSEKEEPING'S

hamburger and hot dog book



by the editors of
GOOD HOUSEKEEPING MAGAZINE

drawings by
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for their kind permission to use the beautiful black-and-white photographs
which accompany many of the recipes in this book:*

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National Pickle Packers Association
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**IN THE COLOR PHOTO ON THE COVER—Mushroom-
Stuffed Meat Loaf, page 39.**

hamburgers

If you are buying your hamburger ready ground, be sure your meat dealer is reliable, that he uses *only* good fresh beef, and that his hamburger does not contain an excessive amount of fat. Meat Inspection Division regulations of U.S.D.A. say that hamburger shall not contain more than 30% fat.

Ground-to-order hamburger is preferred by many. *Chuck* makes more flavorful, juicier ground beef and is more economical than ground *round*. If you buy round, have about 2 ounces of fat ground with each pound of meat. Have round ground twice.

Storing hamburger: *Immediate use*—Unwrap, then rewrap loosely in the market paper, waxed paper or foil; refrigerate in meat section at once. *To use within the week*—Shape into patties; stack between squares of waxed paper or foil. Store in freezing unit. *To be used within 2 or 3 months*—Wrap patties in freezer wrapping material; store in home freezer or freezer compartment of refrigerator.

Hints on preparation: The less handling the hamburger gets, the juicier and more tender it will be. So pat those patties *loosely* into shape, and don't pack them down with your spatula while they cook. For extra juicy, tender patties from ground-to-order hamburger, ask the meatman to give you a coarse, *single* grind. The more grindings hamburger gets, the more compact it becomes; this is desirable for meat loaves, meat balls, etc.

How much to buy: A pound of hamburger makes four good servings. When other ingredients such as rice, spaghetti, or vegetables are added you may even get five servings to the pound. A meat loaf made with 2 pounds of hamburger as the base should serve six.

Cooking methods: The hamburger patty is the simplest, quickest, and most popular way of serving ground beef. The variations and methods of cooking are virtually endless. If you want them brown on the outside, juicy within, use a good skillet—one that heats uniformly so they're sure to get even browning. Also you may use the built-in griddle that comes with some ranges today. Or use the range-broiler or a portable electric broiler.

For easier washing: Line your broiler pan, under the rack, with aluminum foil, to make washing easier. Always soak broiler pan or skillet in hot suds during dinner; stubborn spots can be removed with steel-wool soap pad.

hot dogs

You can't tell a good hot dog just by looking at it. A well-known brand name is your best "buy word," a packaged hot dog your best buy. Every link in the transparent-wrapped packages is cram-full of tender beef, juicy pork, sometimes tasty veal. Some are all-beef. They have no waste and are completely cooked when you buy them, all ready to eat as is, in salads, sandwiches or other dishes. Some of these franks are sold by the link or portion of a pound. If government inspected, several links out of each five lb. carton carry a little band label giving packer's name and exact ingredients. Fine franks may also be purchased in cans.

Buying information—**STYLES**(skinless or natural casing): All-meat, all-beef, Kosher, and those with additives. **PACKS:** ½-or 1-lb. pack, transparent wrapped; 2 or 3 lb. packages, often plastic bags. **SIZES:** *Regular franks*—9 to 10 per lb. *Dinner franks* (larger)—5 per lb. *Cocktail franks* (smaller)—26 to 28 per lb.

Storing hot dogs: *For three or four days*—Refrigerate in meat compartment in original transparent-wrapped package; or if bulk kind, first wrap loosely in waxed paper or foil. Use promptly. *A little longer*—Very fresh franks may be frozen in original package for a week or so. Freezer-wrap first, if to be frozen up to a month.

Serving suggestions—**COLD:** They're cooked, so use right from package. **HOT:** *Simmer*—Heat franks 5 to 8 minutes in water just below boiling point. Do not pierce skins. *Broil*—Preheat broiler, brush each frank with melted butter or margarine and broil about 5 minutes on each side. *Pan-broil*—In 1 tablesp. hot fat in skillet, sauté whole franks, turning occasionally until just brown.

When a recipe says: *Sliced franks*—For round pennylike slices, slice thinly crosswise; or slice on angle. *Diced franks*—Quarter lengthwise, then slice crosswise ¼" thick. *Slivered franks*—Halve lengthwise, cut each half into 2 or 3 lengthwise pieces. Cut crosswise into 1" pieces. *Split franks to stuff*—Split lengthwise from end to end, almost all the way through. Or, if preferred, split only to within ¼" of each end, to form pocket. *Frank chunks*—Cut crosswise into 5 pieces. *Grated franks*—Chill, but don't freeze in freezer compartment, then grate on coarse grater. *Ground franks*—Use meat grinder.

NOW PLAYING
appetizers
and
SOUPS
BIG ATTRACTION

Miniature Meat Loaf Sandwiches

Finger-Style: Cut well-chilled baked meat loaf into thin slices or finger-shaped pieces. Arrange on tray with finger sandwiches made of assorted breads filled with softened butter or margarine seasoned with one of the following: curry powder; herb-flavored mustard; chili sauce or catchup; horse-radish; minced onion; dried herbs; garlic or celery salt. Garnish tray with cheese slices, relishes, pickles, olives. Each guest helps himself.

Roll-Style: Cut chilled baked meat loaf into slices; then halve lengthwise. Place in split, toasted frankfurter rolls; spread with one of Seasoned Butters for Buns, page 65. Or serve meat-loaf slices between toasted, buttered hamburger buns, quartered.

Cheese Topped: Under broiler, toast thin bread slices on one side; on untoasted side, place meat-loaf slice. Sprinkle with grated cheese; broil till bubbling; cut into fingers.

Spicy Meat Balls

$\frac{1}{2}$ lb. chuck or round beef, ground
 1 egg
 $\frac{1}{2}$ cup day-old bread crumbs
 $\frac{1}{2}$ teasp. minced onion
 $\frac{1}{2}$ teasp. salt
 $\frac{1}{4}$ teasp. pepper
 $\frac{1}{4}$ teasp. horse-radish
 $\frac{1}{8}$ teasp. nutmeg
 Dash liquid hot pepper seasoning
 2 tablesp. salad oil
 Grated American or Parmesan cheese

Combine beef with egg, crumbs, onion, salt, pepper, horse-radish, nutmeg, and pepper seasoning. Shape into tiny balls; sauté in hot oil in large skillet until golden on all sides. Serve on picks, with dish of cheese for dunking.

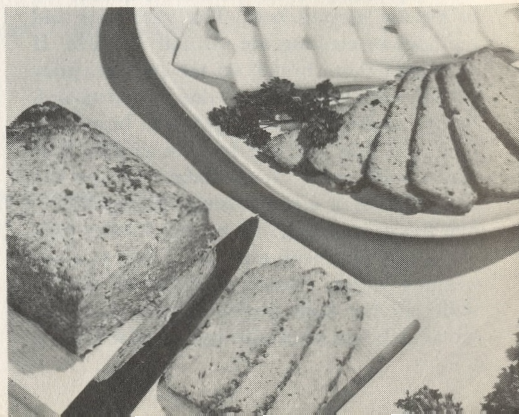
Makes 30 to 36

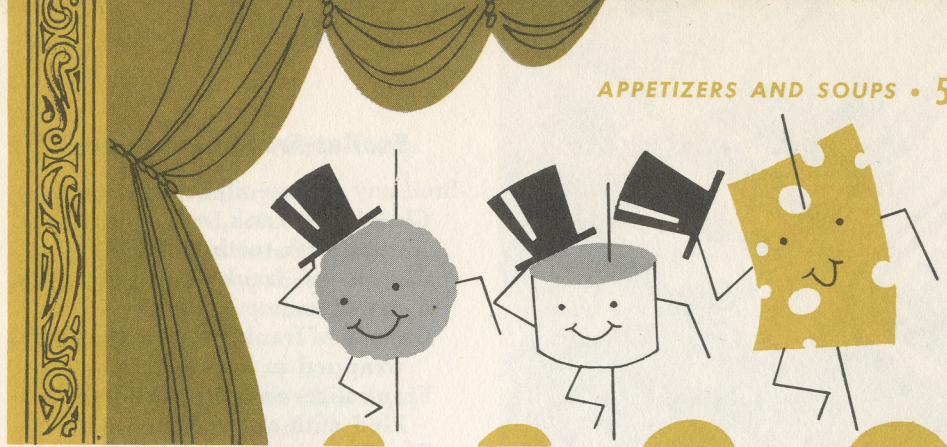
Little Cheeseburgers

Split 1 doz. small round soft rolls. Mix 1 lb. chuck or round beef, ground, with 1 teasp. monosodium glutamate, 1 teasp. salt, and $\frac{1}{8}$ teasp. pepper; spread on cut surfaces of rolls; sprinkle with grated process Cheddar cheese. Broil to desired doneness. Cut each burger in half; serve open-faced, with bowls of prepared mustard, pickle relish, catch-up, etc.

Makes 48

FINGER-STYLE LOAF SANDWICHES





Appetizer Frankwiches

Baby Pizzas: Split English muffins. Top each half with 1 slice process Cheddar cheese, splash chili sauce, and penny-size slices of frank; drizzle on salad or olive oil; then sprinkle with oregano or dried thyme and Parmesan. Broil till bubbly. Cut into halves.

Chunkettes: Sandwich $\frac{1}{2}$ " piece of frank between 2 pieces of the fruit, cheese, etc. below. String on picks.

Split stuffed olives or pickled onions

Drained canned pineapple chunks

Cubes of Cheddar or Swiss cheese

Chunks of sweet or dill pickles

Tea Sandwiches: Combine grated, chopped, or ground franks with salad dressing and one of the following combinations. Spread on small bread rounds.

Shredded cheese, prepared mustard, and minced celery

Chopped stuffed olives and curry powder

Cut-up prunes or dates and grated orange rind

Chunky peanut butter and minced celery

Cheese spread and catchup

Open-Faced Appetizers: Run tines of fork down unpared cucumber, to score; then slice cucumber $\frac{1}{4}$ " thick. Top each slice with tiny dabs of mayonnaise plus drained horse-radish or curry pow-

der. Sprinkle with chopped franks. Snip chives over top; dust with freshly ground black pepper.

Frankfurter Roll-Ups: Start heating oven to 325°F. Place each frank diagonally across bread slice (crusts cut off). Spread with mustard or cheese spread; roll up; cut into 4 pieces; insert toothpick in each. Brush with melted butter or margarine. Bake 10 min.

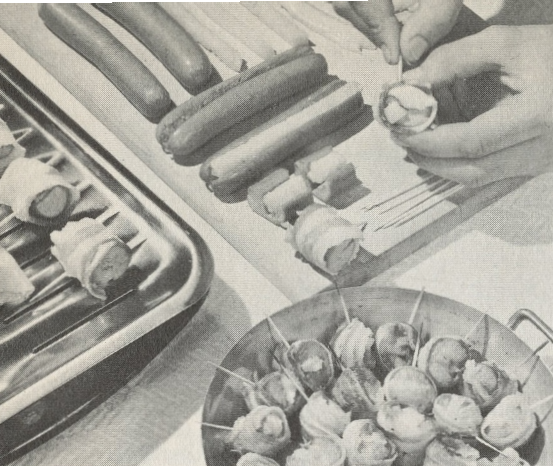
Hot Stuffed Rolls: Mix together 3 minced franks; $\frac{1}{4}$ cup grated cheese; 1 hard-cooked egg, coarsely grated. Use to stuff 4 scooped out hamburger rolls. Wrap each in foil; refrigerate. To serve, heat at 350°F. 10 min. Cut into appetizer-size portions.

Frankfurter Spread-Your-Owns

Zesty Frank Spread: Grind together $\frac{1}{2}$ lb. franks, $\frac{1}{2}$ small onion, 1 stalk celery. Stir in $\frac{1}{4}$ cup sweet-pickle juice, 4 drops liquid hot pepper seasoning.

Frank 'n' Pineapple Spread: Mix together $\frac{1}{2}$ cup minced franks, 1 3-oz. pkg. cream cheese, 2 tablesp. thawed frozen pineapple-juice concentrate.

To serve: Place in small bowls, with pretzels, potato chips, Melba toast, pumpernickel-bread squares, or crisp crackers, for dipping. Or spread on crackers, toast squares, etc.



BROILER FRANK APPETIZERS

Broiler Frank Appetizers

Broil any of these till browned:

- Chunks of frank, rolled in bacon, stuck with toothpick
- Chunks of frank and pineapple, strung on toothpick
- Chunks of frank, filled with cheese, wrapped in bacon
- Frank slices on crisp crackers, sprinkled with cheese
- Pitted, cooked prunes stuffed with frank chunks; wrapped in bacon; stuck with toothpick

INTERMISSION

Minestrone-Hamburger Soup

- 1 lb. ground beef
- 1 cup chopped onions
- 1 cup cubed raw potatoes
- 1 cup sliced raw carrots
- ½ cup diced celery
- 1 cup shredded cabbage
- 1 No. 2 can tomatoes (2½ cups)
- ¼ cup raw regular or processed white rice
- 1 small bay leaf, crushed
- ½ tsp. dried thyme
- ¼ tsp. dried basil
- 5 tsp. salt
- ⅛ tsp. pepper
- 1½ qt. water
- Grated Cheddar cheese

In kettle, cook beef with onions until slightly brown; add potatoes, carrots, celery, cabbage, and tomatoes; bring to boil. Sprinkle in rice; then add bay leaf, thyme, basil, salt, pepper, and water. Cover and simmer 1 hr. Serve sprinkled with cheese.

Makes 6 servings

Dandy Bean Chowder

- ¾ cup diced, scraped carrots (2 medium)
- 2 tablesp. butter or margarine
- 2 tablesp. minced onion
- 2 tablesp. minced green pepper
- 2 tablesp. flour
- 1½ tsp. salt
- ⅛ tsp. pepper
- 1 cup fluid or liquefied nonfat dry milk
- 1 1-lb. can baked beans in tomato sauce
- 1 cup grated franks (3)

Cook carrots in 1" boiling salted water, covered, until tender; drain, reserving liquor. In saucepan, melt butter; add onion and green pepper; sauté until golden; add flour, salt, and pepper. Add enough water to carrot liquor to make 1 cup; combine with milk and stir into flour mixture. Heat until thickened, stirring constantly. Add carrots, beans, and franks; heat.

Makes 4 servings

Meat-Ball Vegetable Soup

- ½ cup diced celery
- ½ cup snipped celery leaves
- 1 large onion, minced
- 2 medium carrots, sliced
- 1 cup cubed raw potatoes
- 2 cups water
- 1½ tsp. salt
- 1 No. 2 can tomatoes (2½ cups)
- 2 tablesp. fat or salad oil
- ¼ cup minced onions
- ½ cup fresh bread crumbs
- ¼ cup milk
- ½ lb. ground chuck
- 1 egg, unbeaten
- ½ tsp. salt
- Grated process sharp cheese
- Snipped parsley

In large kettle, combine celery, celery leaves, large onion, sliced carrots, potatoes, water, salt, tomatoes; cover; bring to boil; cook 30 min. Meanwhile, in small skillet, in fat, sauté ¼ cup minced onions till golden. Soften crumbs in milk; add to chuck with sautéed onion, egg, salt. Shape into 12 balls. Refrigerate 30 min.; then drop into boiling soup. Cover; simmer 10 min. Serve soup topped with cheese and parsley.

Makes 4 servings

P.S.—If you wish, make soup ahead; also shape balls, but do not cook. Then refrigerate both. To serve, bring soup to boil; drop in balls; complete cooking.

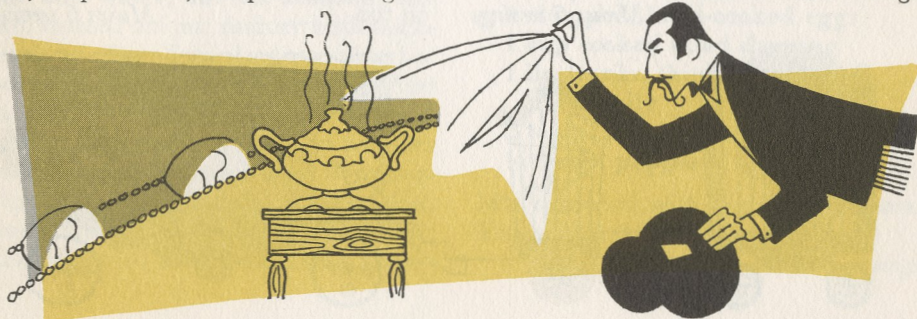
Frank 'n' Vegetable Soup

(Pictured on pages 48 and 49)

- 1 qt. cold water
- 1 cup large California dry limas
- 1 tsp. salt
- 5 beef-bouillon cubes
- 5 cups boiling water
- 5 tomatoes, peeled
- 6 carrots, scraped
- ¼ lb. green beans
- 2 celery stalks, sliced
- 3 medium onions, sliced
- Speck pepper
- 2 tsp. celery salt
- ½ tsp. dried marjoram
- 1 tsp. dried sage
- 1½ tsp. salt
- ¼ tsp. seasoned salt
- ½ lb. franks

Bring 1 qt. water to full rolling boil; stir in rinsed limas, slowly, so that boiling doesn't stop. Then reduce heat and boil gently, covered, 1 hr., adding 1 tsp. salt last half hour (add water if needed). Add bouillon cubes dissolved in boiling water; quartered tomatoes; carrots, quartered lengthwise; beans, sliced lengthwise; celery; onions; pepper; celery salt. Simmer, uncovered, until vegetables are just tender—about 30 min. Add marjoram; sage; 1½ tsp. salt; seasoned salt; and franks, split lengthwise. Heat and serve.

Makes 4 to 6 servings





Luncheon Salad Bowl

- 1 No. 2 can kidney beans, drained
- 4 sliced franks (1½ cups)
- ¾ cup sliced sour pickles
- ¾ cup French dressing
- 1 medium head lettuce
- 1 medium onion, sliced

Combine beans, franks, pickles, and ½ cup dressing; refrigerate until well chilled. Tear lettuce into bit-size pieces. In salad bowl, alternate layers of bean mixture, lettuce, and onion slices; pour remaining dressing over all. Toss.

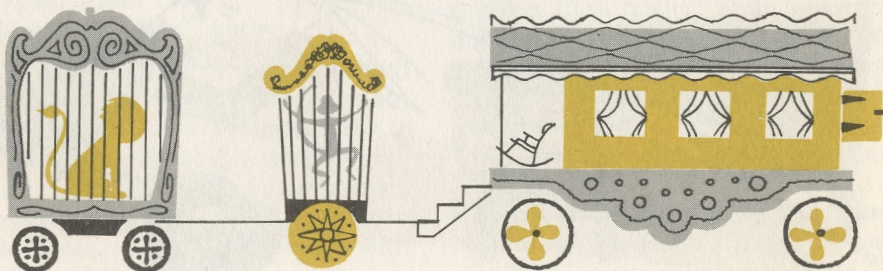
Makes 6 servings

Skillet Luncheon Salad

- 2 lb. (6) medium potatoes
- 6 bacon slices
- ¼ cup bacon fat
- 6 franks, sliced on angle
- 1½ tablesp. flour
- 1 cup water
- ⅓ cup vinegar
- 1¾ teasp. salt
- ⅛ teasp. pepper
- 1 tablesp. granulated sugar
- 2 sliced celery stalks
- ½ small head romaine
- 1 cucumber, thinly sliced; or
- 6 red radishes
- 2 small onions, sliced

Cook unpared potatoes in 1" boiling salted water, covered, 30 to 35 min., or until just tender; drain; peel and cut into slices. Meanwhile, in skillet, sauté bacon until crisp, pouring off fat into measuring cup as bacon cooks. Remove bacon; set aside. To skillet, return ¼ cup bacon fat; add frank slices and brown lightly; lift out and set aside. To drippings left in skillet, add flour, water; stir till smooth. Add vinegar, salt, pepper, sugar. Cook over low heat, stirring until thickened. Add layer potato slices, then one each franks, celery, romaine, cucumber, and onions. Repeat until all are used. With spatula, toss salad, taking care not to break potato slices. Crumble crisp bacon; sprinkle on top.

Makes 6 servings





Hot Potato Salad

(Pictured on pages 34 and 35)

- 2 lb. small white potatoes
- ¼ lb. sliced bacon
- ½ lb. frankfurters, sliced ⅜"
- thick on angle
- ½ cup minced onion
- 1½ tbsp. flour
- 1 tbsp. granulated sugar
- 3½ tbsp. salt
- ¼ tbsp. pepper
- ⅓ cup vinegar
- ⅓ cup water
- ¼ cup minced onion
- 2 tbsp. coarsely chopped green pepper
- 1 tbsp. snipped parsley
- 1 tbsp. celery seeds
- 4 hard-cooked eggs

About 1 hr. before serving: Cook unpared potatoes, covered, in 1" boiling salted water until just tender—about 35 min. Meanwhile, sauté bacon in skillet till crisp; remove to paper towel. In same skillet, sauté frankfurters in bacon fat till brown. Remove franks. Then, in same skillet, make dressing: In 2 tbsp. bacon fat, sauté ½ cup minced onion till tender but not brown. Mix together flour, sugar, salt, and pepper; add vinegar and water; stir till blended; stir into sautéed onions; simmer until thickened, stirring. Into dressing, slice hot peeled potatoes about ¼" thick. Add ¼ cup minced onion, green pepper, parsley, and celery seeds. Toss potatoes with dressing. In salad bowl or casserole, arrange, in layers, potato salad; frankfurters; eggs, sliced lengthwise; and crumbled bacon. *Makes 6 servings*

Main-Dish Coleslaw

- 2 cups shredded cabbage
- 2 cups minced celery
- 5 grated franks
- 1 tbsp. granulated sugar
- ¼ tsp. salt
- 1 tsp. grated onion
- 1 tbsp. vinegar
- ⅓ cup light cream or undiluted evaporated milk
- 1 tbsp. prepared mustard
- ¼ cup cooked salad dressing

In salad bowl, combine cabbage, celery, and franks; add remaining ingredients, tossing thoroughly. *Makes 4 servings*

Relish Coleslaw: Reduce cabbage to 1¼ cups, celery to 1¼ cups, franks to 3; prepare as above.

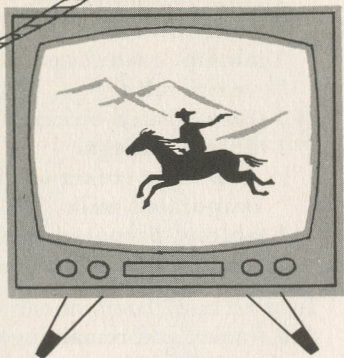
Rainbow Toss

- 1 8-oz. pkg. elbow macaroni, cooked, chilled
- 1 tsp. salt
- 1 cup sliced celery, cut on angle
- ¾ cup diced, pared cucumbers
- ⅓ cup minced green peppers
- ¼ cup minced onion
- ¼ cup sliced stuffed olives
- ¼ cup liquid drained from olives
- 4 chopped, hard-cooked eggs
- 1 cup cooked salad dressing
- 1 lb. franks, thinly sliced diagonally
- 2 tbsp. prepared mustard
- ⅓ tsp. pepper

Mix macaroni with rest of ingredients. Toss well; refrigerate until chilled.

Makes 8 servings

Top-o'-the-Range



Our Best-Ever Hamburgers

(Pictured on page 17)

- 1 lb. chuck, ground once
- 1 teasp. salt
- ¼ teasp. pepper
- 2 tablesp. minced onion
- ¼ teasp. monosodium glutamate

Lightly toss chuck with salt, pepper, onion, and monosodium glutamate. (Or shape unseasoned chuck into patties, then sprinkle seasonings onto both sides before cooking. This eliminates handling patties too much.) With help of kitchen fork, and using as little pressure as possible, divide meat; then gently shape and flatten into 4 thick patties, $3\frac{1}{2}'' \times 3\frac{1}{4}''$, or 8 thin patties, $3'' \times 1\frac{1}{4}''$.

Skillet-cooked: Heat 2 tablesp. fat or salad oil in skillet or on griddle. If patties are thick, allow about 4 to 8 min. over medium heat, turning once. If they're thin, allow about 2 to 6 min., turning once. (Don't flatten or pat with spatula—this presses out juices.)

Pan-broiled: Heat heavy skillet or griddle till sizzling hot. (To prevent meat from sticking, rub skillet lightly with fat or salad oil, or sprinkle with salt.) Brown patties on both sides; then cook over medium heat, allowing about same time periods as in skillet-cooked. *P.S.*—National brands of frozen hamburgers come packaged. Cook, unthawed or thawed, following package directions. Nice to have on hand in home freezer or refrigerator-freezer.

JUMBO BURGER



Toss-Ins

Prepare Our Best-Ever Hamburgers mixture, page 10. Vary, using one of the following combinations:

Bean Burgers: Use $\frac{3}{4}$ lb. chuck. Toss in 1 cup mashed, drained canned kidney beans. Skillet-cook in bacon fat.

Bohemian Burgers: Increase minced onion to 3 tablesp. Toss in 3 tablesp. minced dill pickles, $\frac{1}{2}$ cup minced pickled beets, and 1 cup finely chopped, cooked potatoes. Shape into 8 patties. Skillet-cook.

Cheeseburgers: Toss in 1 cup grated process Cheddar cheese ($\frac{1}{4}$ lb.); add $\frac{1}{4}$ cup water.

Deviled Burgers: Increase minced onion to 3 tablesp. Add $1\frac{1}{2}$ tablesp. prepared mustard, $\frac{1}{4}$ cup catchup or chili sauce, 2 tablesp. horse-radish, $1\frac{1}{2}$ tablesp. Worcestershire.

Extra-Juicy Burgers: Add $\frac{1}{4}$ cup water or undiluted evaporated milk.

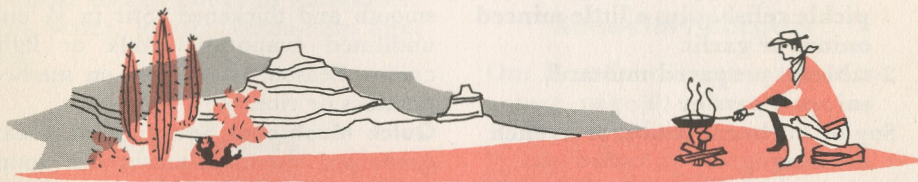
Jumbo Burgers (Pictured on page 10): Increase onion to $\frac{1}{4}$ cup. Add $1\frac{3}{4}$ cups fresh bread crumbs, 1 beaten egg, $\frac{1}{4}$ cup milk.

Herb Burgers: Add $\frac{1}{4}$ tablesp. each dried marjoram and thyme. Increase onion to $\frac{1}{4}$ cup; add $\frac{1}{4}$ cup minced celery, 1 tablesp. snipped parsley, and $\frac{1}{2}$ tablesp. garlic salt. When done, top with 2 tablesp. melted butter or margarine to which 3 tablesp. lemon juice and pinch of nutmeg have been added.

Moreburgers: Add 1 cup wheat flakes, cracker crumbs, or cooked rice; or $\frac{1}{2}$ cup uncooked rolled oats. Also add $\frac{1}{2}$ cup milk or tomato juice, plus a little prepared mustard, horse-radish, or catchup.

Mushroom Burgers: Add $\frac{1}{2}$ cup chopped mushrooms.

Nut Burgers: Toss in $\frac{1}{2}$ cup chopped walnuts.



Go-Betweens

Shape Our Best-Ever Hamburgers mixture, page 10, into 8 thin patties. Place one of fillings below on half of patties; top with remaining patties. Press edges together; cook to desired rareness.

Blue Cheese: Combine $\frac{1}{4}$ lb. crumbled Blue cheese, 2 tablesp. mayonnaise, 1 tablesp. Worcestershire, $\frac{1}{2}$ tablesp. dry mustard.

Chili-Cheese: Mix 1 cup grated process Cheddar cheese, 1 tablesp. Worcestershire, $\frac{1}{4}$ cup chili sauce.

Chili-Onion: Use Smothered Onions,

page 13, for filling instead of as topping.

Onion-Tomato: Combine $\frac{1}{4}$ cup minced onions with 2 tablesp. Worcestershire. Place on thin tomato slices.

Relish: Top thin onion slices with prepared mustard, then with pickle relish or chili sauce.

Stuffin': Mix 2 tablesp. melted butter or margarine with $1\frac{1}{4}$ cups fine fresh bread crumbs, $\frac{1}{2}$ tablesp. dried thyme, a little minced onion, 1 tablesp. lemon juice.

Tomato-Cheese: Top thin tomato slice with onion salt, then with grated cheese.

Spread-Ons

Cook Our Best-Ever Hamburgers, page 10, your favorite way. Whisk to hot platter; spread them with one of these wonderful butter spreads. To 2 tablesp. butter or margarine, melted, add:

- 2 tablesp. minced stuffed or ripe olives
- 2 tablesp. catchup, prepared mustard, or capers
- 2 tablesp. crumbled Blue cheese or grated sharp cheese; add chili sauce if you wish
- 2 tablesp. chopped chives, scallions, or onions
- 2 tablesp. chili sauce, 1 teasp. prepared mustard, pinch chili powder
- ¼ teasp. salt, pinch dried thyme and savory
- 1 tablesp. horse-radish, pinch garlic salt
- 2 tablesp. chopped dill pickle or pickle relish, plus a little minced onions or garlic
- 2 tablesp. prepared mustard, snipped parsley
- Soy or barbecue sauce, or French dressing
- ¼ cup canned crushed pineapple or applesauce, or apple jelly, plus pinch nutmeg
- 1 teasp. snipped parsley, 1 teasp. minced onions, a little Worcestershire, salt
- 3 tablesp. lemon or orange juice, pinch nutmeg

Spoon-Ons

Cook Our Best-Ever Hamburgers, page 10. Make one of these; use to top or serve with hamburgers.

Avery Butter Sauce: Melt ¼ cup butter or margarine; then stir in 1 teasp. each salt, dry mustard, and paprika or snipped parsley; 2 teasp. water; 2 tablesp. lemon or orange juice; ¼ teasp. liquid hot pepper seasoning.

Chive-Cheese Sauce: Melt ½ pkg. chive cheese with 2 to 4 tablesp. milk.

Curry Sauce: In 2 tablesp. butter or margarine, sauté ¼ cup sliced mushrooms 5 min. Stir in 2 tablesp. flour, then 1 cup water, 1 beef-bouillon cube, ½ teasp. curry powder. Cook, stirring, until thickened.

Mustard Sauce: In 2 tablesp. butter or margarine, cook 1 tablesp. flour, 1 tablesp. prepared mustard, ⅛ teasp. pepper, then 1 can condensed consommé, undiluted. Cook, stirring, till smooth and thickened. Stir in ¼ cup undiluted evaporated milk or light cream. Season. Good, too, on mashed potatoes or rice.

Quick Mushroom Sauce: Heat 1 can condensed cream-of-mushroom soup, undiluted, with 2 tablesp. butter or margarine and ⅓ cup milk or sherry. Add ½ cup canned mushrooms, ¼ cup grated cheese, or pinch curry powder.

Sautéed Mushrooms: In 2 tablesp. butter or margarine, sauté 1 tablesp. minced onions 2 min. Add ½ lb. sliced, washed mushrooms. Cover; sauté over



medium heat, stirring occasionally, 10 min. Turn off heat. Cover 4 to 5 min. Sprinkle with salt, pepper, a little lemon juice.

Smothered Onions: Sauté 2 sliced large onions in 2 tablesp. butter or margarine until tender and golden, turning often. Add a little bottled meat sauce, chili sauce, soy sauce, or curry powder and lemon juice.

Sour-Cream Sauce: Stir 2 tablesp. flour into 2 tablesp. melted butter or margarine. Add $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup commercial sour cream, 1 teas. horse-radish, $\frac{1}{4}$ teas. dried thyme, $\frac{1}{4}$ teas. salt, and $\frac{1}{8}$ teas. pepper. Heat.

Tomato-Horse-Radish Sauce: Heat 1 can condensed tomato soup, undiluted, with 2 tablesp. butter or margarine, 2 tablesp. horse-radish, 2 teas. prepared mustard, and dash powdered cloves and pepper.

Onion Sauce: Stir 1 tablesp. flour into 2 tablesp. melted butter or margarine, 1 cup water, $\frac{1}{2}$ pkg. onion-soup mix. Heat.

'Tater Burgers

- $\frac{1}{2}$ lb. ground chuck
- 1 cup grated raw potatoes
- 2 tablesp. minced onions
- $\frac{1}{8}$ teas. pepper
- 1 teas. salt
- 3 tablesp. fat or salad oil
- $\frac{1}{2}$ teas. dry mustard
- 1 tablesp. snipped parsley

Mix together chuck, potato, onion, pepper, and salt. Shape into 8 patties. In hot fat in skillet, sauté until crisp and brown; then remove from skillet; keep warm. Add mustard and parsley to drippings in skillet; heat; pour over patties.

Makes 4 servings



Olive Burgers

- 1 lb. ground chuck
- 2 tablesp. chopped stuffed olives
- 3 tablesp. pickle relish
- $\frac{1}{2}$ teas. dry mustard
- 1 teas. salt
- $\frac{1}{4}$ cup packaged dried bread crumbs
- $\frac{1}{3}$ cup water
- 2 tablesp. butter or margarine

At your convenience: Combine chuck, olives, relish, mustard, salt, crumbs, water. Shape into 4 patties. Refrigerate.

About 15 min. before serving: In butter in skillet, sauté patties on both sides until of desired rareness.

Makes 4 servings

Roquefort Burgers

- Our Best-Ever Hamburgers mixture, page 10
- $\frac{1}{4}$ lb. Roquefort
- $\frac{1}{3}$ cup butter or margarine
- $1\frac{1}{2}$ tablesp. prepared mustard
- Bit of grated garlic
- Few drops Worcestershire
- 6 split hamburger buns

Shape hamburger mixture into 6 medium patties. Preheat broiler 10 min., or as manufacturer directs. Meanwhile, in small bowl, blend cheese, butter, mustard, garlic, and Worcestershire until almost smooth. Let mixture stand. In skillet, sauté patties until done. In broiler, toast cut sides of buns. Quickly spread buns with cheese mixture. Place each hamburger between 2 bun halves.

Makes 6 servings

Big Burger

Cook 4 sliced medium onions in boiling salted water to cover 3 to 4 min. Shape Our Best-Ever Hamburgers mixture, page 10, into 1 large patty ($6\frac{1}{2}$ "x $\frac{3}{4}$ "). Spread with 2 tablesp. soft butter or margarine; place patty, butter side down, in hot skillet. Brown; turn. Drain onion; brown in skillet with patty; sprinkle both with $\frac{1}{4}$ cup soy sauce and $\frac{1}{8}$ teasp. pepper. Stir onion with fork. Cook till medium rare—about 6 min. Serve patty topped with onions, surrounded by parslied potatoes.

Makes 4 servings



Little Burgers

Slightly hollow out 3 halved hamburger buns. In skillet, sauté crumbs in 1 tablesp. butter or margarine until brown; sprinkle with $\frac{1}{4}$ teasp. garlic salt; when crisp, remove. In another 1 tablesp. butter, sauté $\frac{3}{4}$ lb. ground beef 3 min., stirring until red color disappears; sprinkle lightly with salt and pepper. Add crumbs and cook 1 min. Meanwhile, toast cut surfaces of buns under broiler. Spoon meat mixture into buns; top with bit of mayonnaise; serve.

Makes 6 servings



BIG BURGER

Barbecued Bun Burgers

- 1 tablesp. butter or margarine
- 1 onion, chopped
- 1 green pepper, chopped
- 1 lb. ground beef
- 1 cup catchup
- 1 teasp. salt
- $\frac{1}{4}$ teasp. pepper
- 8 hamburger buns

In butter in skillet, sauté onion and green pepper about 3 min. Add beef; cook, stirring, until red color disappears. Add catchup, salt, pepper; simmer 10 min. Serve in plain or toasted, buttered, split buns. *Makes 8 servings*

Skillet-Barbecued Hamburgers

Shape Our Best-Ever Hamburgers mixture, page 10, into 4 large patties. In 1 tablesp. hot fat or salad oil in skillet, brown patties on both sides. Combine 1 cup catchup; 1 onion, sliced; $\frac{1}{4}$ cup vinegar; 1 tablesp. granulated sugar; and $\frac{1}{2}$ teasp. dry mustard. Pour over patties. Cover; simmer 20 min. Serve in plain or toasted, buttered split hamburger buns; spoon on sauce from skillet.

Makes 4 servings

Surprise Hamburgers

2 to 3 tablesp. butter or margarine
 ½ cup minced onions
 1 slice white bread, cut into
 4 squares

Our Best-Ever Hamburgers,
 page 10
 Chili sauce

In butter or margarine in large skillet, sauté onion, along with bread squares, until golden. Now push bread and onion to one side of skillet. Place one of 8 thin patties in same skillet; top with bread square, then one fourth of onion. Top with another patty; press edges together. Repeat till all patties are assembled. Skillet-cook. Serve with hot chili sauce.

Makes 4 servings

Beef-and-Beet Patties

1¼ lb. chuck, ground
 1 cup mashed potatoes (about 2 medium)
 2 egg yolks
 ½ cup heavy cream
 ½ cup diced pickled beets
 1 small onion, minced
 2 tablesp. chopped bottled capers
 1 tablesp. salt
 ¼ teasp. white pepper
 2 to 3 tablesp. butter or margarine
 Crisp parsley sprigs

Mix together with fork chuck, potatoes, and egg yolks. Add cream slowly, stirring constantly. Mix in beets, onion, capers, salt, and pepper. Shape mixture into 12 thin patties about 3" in diameter. Melt butter in skillet. Sauté patties until nicely browned on all sides. Slip patties onto heated platter. Garnish with parsley sprigs. Serve at once.

Makes 6 servings

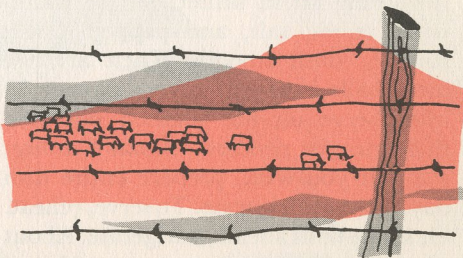
Chafing-Dish Meat Balls

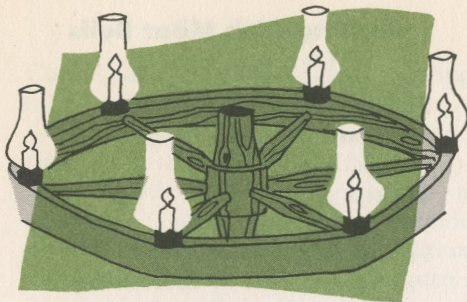
(Pictured on page 24)

2 lb. round beef, ground twice
 1 lb. pork tenderloin, ground
 6 eggs, beaten
 2 tablesp. salt
 ¼ teasp. pepper
 ¼ cup all-purpose flour
 ½ cup salad oil or shortening
 3 tablesp. all-purpose flour
 2 cans condensed beef consommé,
 undiluted
 1 tablesp. bottled sauce for gravy
 ¾ to 1 cup sherry

Gently mix together beef, pork, eggs, salt, pepper, and ¼ cup flour until blended. Shape with teaspoon into balls about ¾" in diameter. Brown, a few at a time, in hot salad oil. When meat balls are browned, immediately pack them close together in pie plates the size of chafing dish. Stir 3 tablesp. flour into fat left in skillet; stir until smooth. Add consommé, bottled sauce; cook, stirring until thickened. Add sherry; pour over meat balls. Cool; set plates level in freezer; freeze; then wrap and freeze.

To serve: Unwrap; loosen meat balls and gravy from pie plates by dipping plates in warm water a few seconds. Slip meat and gravy into chafing dish (or skillet); cover and heat over medium heat until gravy is boiling and meat balls are hot—about 25 min. *Makes 12 servings*





Burgundy Meat Balls

- $\frac{3}{4}$ lb. ground chuck
- $\frac{3}{4}$ cup packaged, dried bread crumbs, or finely crushed corn chips
- 1 small onion, minced
- $\frac{3}{4}$ tsp. cornstarch
- Dash allspice
- 1 egg, beaten
- $\frac{3}{4}$ cup light cream
- $\frac{3}{4}$ tsp. salt
- $\frac{1}{4}$ cup fat or salad oil
- 3 tablesp. flour
- 2 cups water
- 1 cup Burgundy wine
- 2 beef-bouillon cubes
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{8}$ tsp. pepper

Combine chuck, crumbs, onion, cornstarch, allspice, egg, cream, and salt; shape into 30 to 32 small balls. In skillet, heat fat; drop in balls, a few at a time; brown well on all sides. Transfer balls to warm plate. Blend flour with remaining fat in skillet; stir in water, wine, cubes, salt, and pepper. Cook, stirring, until smooth. Then arrange meat balls in sauce; cover; simmer 30 min. Serve on hot mashed potatoes, fluffy rice, or noodles. *Makes 6 servings*
P.S.—If you wish, prepare entire dish day before; refrigerate. To serve, reheat. Or shape balls ahead; refrigerate. About 45 min. before serving, start cooking.

Juicy, Rich Tomato Balls

- 1 lb. ground chuck
- $\frac{1}{2}$ cup uncooked quick rolled oats
- 1 small onion, minced
- $1\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ tsp. pepper
- $\frac{2}{3}$ cup canned tomato juice or water
- Flour
- 2 tablesp. fat or salad oil
- 1 8-oz. can tomato sauce; or 1 can condensed tomato soup, undiluted
- Snipped parsley or chives

Combine chuck, oats, onion, salt, pepper, and tomato juice; mix well. Shape mixture into 12 2" balls; roll lightly in flour. In large skillet, heat fat; brown balls well on all sides. Add tomato sauce; simmer, uncovered, 20 to 25 min. **Just before serving:** Sprinkle with snipped parsley or chives. If desired, serve balls right from skillet.

Makes 6 servings

Juicy Onion Balls: Substitute 2 cups onion soup (use $\frac{1}{2}$ pkg. onion-soup mix) for tomato sauce. Thicken if desired.

Juicy Mushroom or Chicken Balls: Substitute 1 can condensed cream-of-mushroom or chicken soup, diluted with $\frac{1}{3}$ cup water, for tomato sauce.

P.S.—If you wish, make balls ahead, but do not cook; refrigerate. About $\frac{1}{2}$ hr. before serving, start cooking balls.



IN THE COLOR PHOTO ON PAGE 17—Our Best-Ever Hamburgers, page 10.





ELLEN'S SWEDISH MEAT BALLS

Ellen's Swedish Meat Balls

- $\frac{1}{3}$ cup minced onions
- 2 tablesp. butter or margarine
- 1 egg
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ cup fresh bread crumbs
- $\frac{1}{4}$ teas. salt
- 2 teas. sugar
- $\frac{1}{2}$ teas. allspice
- $\frac{1}{4}$ teas. nutmeg
- 1 lb. ground chuck
- $\frac{1}{4}$ lb. ground shoulder pork
- 2 tablesp. butter or margarine
- 3 tablesp. flour
- 1 teas. sugar
- $\frac{1}{4}$ teas. salt
- $\frac{1}{8}$ teas. pepper
- 1 cup water
- $\frac{3}{4}$ cup light cream

In large skillet, sauté onion in 2 tablesp. butter until golden. Meanwhile, in large mixing bowl, beat egg; add milk and crumbs. Let stand 5 min.; add $1\frac{1}{4}$ teas. salt, 2 teas. sugar, allspice, nutmeg, chuck, pork, and onions. Blend well with fork. In same skillet, heat 2 tablesp. butter. Using 2 teaspoons, shape meat mixture into small balls, about $\frac{1}{2}$ " to $\frac{3}{4}$ " in diameter. Drop some balls into skillet; brown well on all sides; remove to warm casserole; repeat until all meat is browned. Then, into fat left in skillet, stir flour, 1 teas. sugar, $\frac{1}{4}$ teas. salt, and pepper; add water and cream slowly; stir until thickened. Add 1 can (6-oz.) mushrooms, if desired. Heat thoroughly. Serve balls on fluffy rice, if desired; pass gravy.

Makes 6 servings

Skillet Meat Balls in Onion Sauce

- 1 pkg. dehydrated onion soup
($1\frac{1}{4}$ oz.)
- Small piece suet
- 1 egg
- $\frac{3}{4}$ lb. ground chuck or round beef
- $\frac{3}{4}$ cup packaged, dried bread crumbs
- $\frac{3}{4}$ teas. cornstarch
- $\frac{3}{4}$ teas. salt
- $\frac{1}{8}$ teas. pepper
- $\frac{1}{2}$ cup milk

Early in day: Prepare dehydrated soup as package directs. Slowly heat suet in skillet. Beat egg in mixing bowl; add chuck, crumbs, cornstarch, salt, pepper, and milk; mix well with fork; shape into 12 balls. Brown balls on all sides in hot melted suet. After removing suet, pour soup over balls; remove from heat; chill in skillet.

About 20 min. before serving: Bring meat balls to boil; then reduce heat; heat thoroughly, uncovered.

Makes 4 servings





Spaghetti and Meat Balls Italiano

- 2 lb. ground chuck
- $\frac{1}{2}$ cup packaged dried bread crumbs
- $\frac{1}{4}$ cup olive oil
- 3 cloves garlic, minced
- 2 large onions, minced
- 1 No. 2 $\frac{1}{2}$ can Italian tomatoes
- 1 can tomato paste
- 3 $\frac{1}{2}$ tablesp. salt
- $\frac{1}{2}$ to $\frac{3}{4}$ tablesp. pepper
- $\frac{1}{4}$ tablesp. dried basil
- 2 tablesp. snipped parsley
- $\frac{1}{4}$ tablesp. dried orégano
- $\frac{1}{4}$ tablesp. sugar
- 1 lb. thin spaghetti

Early in day: With fork, stir together chuck and crumbs; shape into $\frac{3}{4}$ " balls. In hot olive oil in Dutch oven, brown meat balls on all sides. Add garlic and onions; cook till tender and golden. Add tomatoes and all remaining ingredients except spaghetti. Simmer, covered, 1 $\frac{1}{2}$ hr. Refrigerate.

At serving time: Cook spaghetti as package directs. Heat sauce in chafing dish. Drain spaghetti; serve topped with sauce.

Makes 6 to 8 servings

Dinner-in-a-Skillet

- $\frac{1}{2}$ lb. ground chuck
- 1 egg, beaten
- $\frac{1}{4}$ cup milk
- $\frac{1}{4}$ cup packaged dried bread crumbs
- 1 $\frac{1}{2}$ tablesp. minced onions
- $\frac{1}{2}$ tablesp. salt
- $\frac{1}{4}$ tablesp. dry mustard
- 2 tablesp. flour
- 2 tablesp. salad oil
- 1 can condensed tomato or cream-of-mushroom soup, undiluted
- $\frac{3}{4}$ cup milk
- 1 $\frac{1}{2}$ cups cooked vegetables; or 1 pkg. frozen mixed vegetables, thawed*
- $\frac{1}{2}$ tablesp. salt

Combine chuck, egg, milk, crumbs, onion, salt, and mustard; shape into 12 1" balls. Sprinkle balls with flour. In skillet, heat oil; brown balls well on all sides. Arrange balls around sides of skillet; into center of skillet, gradually pour soup combined with milk. Top with vegetables, salt. Cover; simmer 10 to 12 min.

Makes 4 servings

*If using frozen vegetables, cook mixture 25 min.



Quick Pizzas: Sauté in skillet 1 lb. ground chuck until brown. Meanwhile, roll refrigerated pan-ready biscuits (1 pkg.) to 4"-rounds. Top each with chuck, then with slice Mozzarella or sharp cheese and a little chili sauce, Parmesan cheese, garlic salt, oregano, salt, and pepper. Bake at 550°F. 8 min. *Makes 10*

Stroganoff Buns: Prepare Hamburger Stroganoff as directed on page 22. Cut a thin slice from top of each of 6 hard rectangular bakers' or baked brown 'n' serve club rolls. Hollow out inside of each roll; fill with some of Stroganoff mixture. Garnish with a bit of snipped parsley, minced chives, or dill. Serve with spiced peaches. *Makes 6 servings*



Susan's hamburger sandwiches



Triple Decker: Slice, then sauté, 2 onions with 1 green pepper in 2 tablesp. oil until just tender. Split 1 loaf unsliced white bread (with crusts removed) into 3 layers; then toast top sides under broiler. Shape 1 lb. ground chuck, seasoned, into loaf-size rectangle; then broil to desired rareness. Put layers together as pictured at left. Slice and serve with hot chili sauce.

Burger Grill: Spread 4 buttered bun halves with prepared mustard; then spread to edges with $\frac{1}{2}$ lb. ground chuck mixed with $\frac{1}{4}$ cup milk, 1 teasp. salt, $\frac{1}{4}$ teasp. pepper, 1 tablesp. minced onions. Top with cheese strips. Broil with banana chunks, brushed with melted butter, and pineapple chunks, brushed with catchup, 7 min., or until meat is done, brushing meat occasionally with melted butter.

Three Po' Boys: Make meat balls, using $\frac{3}{4}$ lb. ground chuck, $\frac{1}{2}$ cup fine dried bread crumbs, $\frac{3}{4}$ teasp. cornstarch, 1 egg, beaten, $\frac{1}{2}$ cup light cream, $\frac{3}{4}$ teasp. salt. Brown in 2 tablesp. oil. Simmer 5 min. with 1 $10\frac{3}{4}$ -oz. can spaghetti sauce with meat, 1 drained 3-oz. can mushrooms, 1 minced clove garlic. Fill 3 baked brown 'n' serve French rolls.

Mexicanos: Season $1\frac{1}{2}$ lb. ground chuck with $1\frac{1}{2}$ teasp. salt. Shape into 6 patties; then sauté to desired rareness. Meanwhile, split and toast corn-bread squares (made from mix in 8"x8"x2" pan). Serve one patty on each square. Pour hot chili or baked beans over all. Nice with tomato soup.



Hamburger Pot Roast

1½ lb. ground chuck
 2 tablesp. snipped parsley
 1 teasp. salt
 ½ teasp. onion salt
 1 teasp. caraway seeds
 3 tablesp. undiluted evaporated milk
 ¼ cup all-purpose flour
 ½ teasp. salt
 1 teasp. paprika
 3 tablesp. butter or margarine
 ¼ cup Burgundy wine
 1 large onion, sliced
 2 bay leaves

1. Lightly combine chuck, parsley, 1 teasp. salt, onion salt, caraway seeds, milk. Shape into loaf, 2½" thick.
2. Combine flour, ½ teasp. salt, paprika; use to coat meat loaf.
3. In hot butter in large skillet, gently brown meat loaf, turning once. Add wine, onion, bay leaves. Simmer, covered, 30 min., or until done.
4. Carefully lift loaf to heated platter; top with onion slices from pan juice. Remove bay leaves; serve juice as is.

Makes 6 servings

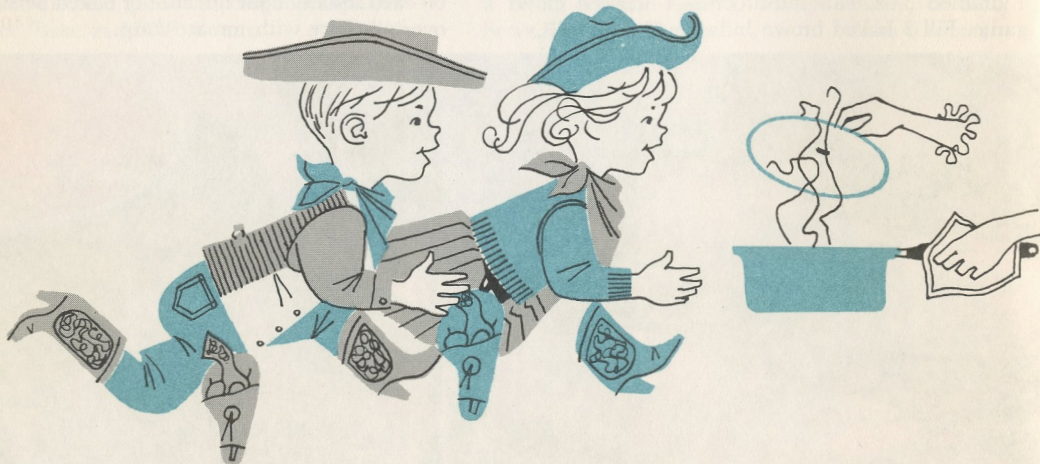
Hamburger Stroganoff

½ cup minced onions
 ¼ cup butter or margarine
 1 lb. ground beef
 1 clove garlic, minced
 2 tablesp. flour
 2 teasp. salt
 ¼ teasp. monosodium glutamate
 ¼ teasp. pepper
 ¼ teasp. paprika
 1 lb. mushrooms, sliced
 1 can condensed cream-of-chicken soup, undiluted
 1 cup commercial sour cream
 Snipped parsley, chives, or fresh dill

Sauté onion in butter till golden. Stir in beef, garlic, flour, salt, monosodium glutamate, pepper, paprika, and mushrooms; sauté 5 min. Add soup; simmer, uncovered, 10 min. Stir in sour cream; sprinkle with parsley. Serve on hot mashed potatoes, fluffy rice, noodles, or toast.

Makes 4 to 6 servings

Hamburger Czarina: Omit mushrooms. Substitute 1 can condensed cream-of-mushroom soup, undiluted, for chicken soup.



Forty-Minute Chili

- 2 tablesp. fat or salad oil
- 1 medium onion, minced
- 1 or 2 cloves garlic, minced
- ½ to 1 lb. chuck, ground
- ½ lb. beef liver, diced
- 2 cans condensed tomato soup, undiluted
- 2 1-lb. cans kidney beans, drained
- 1 to 2 tablesp. chili powder
- ½ teasp. salt
- ⅛ to ¼ teasp. cayenne pepper
- Dash pepper

In hot fat in skillet, sauté onion, garlic, ground chuck, and beef liver until browned. Stir in tomato soup, kidney beans, chili powder, salt, cayenne, and pepper. Cover; simmer 30 min., stirring occasionally. *Makes 6 servings*

Hamburgers on Chili Rabbit

- 1 1-lb. can chili con carne
- 1½ cups grated process Cheddar cheese
- ⅓ cup Burgundy
- 1 15 oz. can hamburgers (meat balls or patties)
- 4 hamburger buns, split

In saucepan, combine chili with cheese and wine; stir over medium heat until cheese melts and chili is hot. Add hamburgers; heat. In broiler, or toaster, toast cut sides of split buns until golden. Place hamburgers on bottom halves; top with some of chili mixture, then with top halves of buns, then with more chili mixture. Pass rest of chili mixture.

Makes 4 servings

Louisiana Franks: Substitute 4 franks for hamburgers. Use split frank rolls instead of hamburger buns.

Chili Avocados

Just before serving: Heat 2 cans chili con carne with beans.* Halve, then pit, 2 large avocados. Fill each half with chili; top with 2 tablesp. grated sharp cheese. If desired, broil till cheese melts.

Makes 4 servings

*Or make chili this way: In 2 tablesp. hot fat in pressure cooker, brown 1 lb. ground chuck, 1 cup minced onions. Stir in 1 No. 2 can tomatoes (2½ cups), 2 tablesp. chili powder, 2 teasp. salt, 2 drained 1-lb. cans red kidney beans. Cook at 15 lb. pressure 20 min. Reduce pressure slowly.



Quick Chili con Carne on Corn Crisps

- 2 tablesp. salad or olive oil
- ½ cup thinly sliced onions
- 2 tablesp. diced green pepper
- ½ lb. ground chuck
- 1 cup canned tomatoes
- 4½ teasp. chili powder
- 2 tablesp. cold water
- ¼ teasp. salt
- 1 teasp. granulated sugar
- 1½ cloves garlic, minced
- 1 No. 2 can kidney beans
- Corn crisps

About 45 min. before serving: In salad oil in skillet, sauté onions and green pepper 5 min.; add chuck; cook 5 min. Stir in combined tomatoes and chili powder, water, salt, sugar, garlic, then undrained kidney beans. Simmer, covered, 30 min. Serve over corn crisps. (Pass more corn crisps at table.)

Makes 4 servings



Savory Baked Beans and Hamburger

- 2 tablesp. fat or salad oil
- $\frac{1}{3}$ cup sliced onions
- $\frac{2}{3}$ cup diced celery
- $\frac{1}{2}$ lb. chuck beef, ground
- $2\frac{2}{3}$ cups baked beans or cooked kidney beans
- 2 teasp. Worcestershire
- $\frac{3}{4}$ teasp. salt
- $\frac{3}{4}$ teasp. powdered sage
- $\frac{1}{3}$ cup water or canned tomato juice

Heat fat in skillet. Add onions, celery, and beef; cook, uncovered, about 10 min. Add rest of ingredients; heat thoroughly. *Makes 4 servings*

American Chop Suey

- 1 3-oz. can sliced mushrooms
- $\frac{1}{2}$ lb. ground beef
- 1 large onion, sliced
- 1 cup celery strips
- 2 tablesp. salad oil
- 1 No. 2 can bean sprouts, drained
- 1 can condensed consommé, undiluted
- 1 tablesp. cornstarch
- $\frac{1}{4}$ cup liquid drained from mushrooms
- $\frac{1}{4}$ cup soy sauce



IN THE COLOR PHOTO ON PAGE 24—
Chafing-Dish Meat Balls, page 15.

Drain mushrooms, reserving $\frac{1}{4}$ cup liquid. In large skillet, sauté beef, onion, and celery in salad oil until lightly browned. Add bean sprouts, consommé, and mushrooms. Mix cornstarch with mushroom liquid until smooth; add to beef mixture; cook 10 min., stirring. Add soy sauce. Serve on hot fluffy rice. *Makes 6 servings*



Mexican Rice

- 3 tablesp. fat or salad oil
- $\frac{1}{2}$ cup raw regular or processed white rice
- 1 large onion, thinly sliced
- 1 small clove garlic, minced
- 1 lb. chuck, ground
- 2 teasp. salt
- 2 to 3 teasp. chili powder
- $\frac{1}{3}$ cup catchup
- 1 No. 2 can tomatoes ($2\frac{1}{2}$ cups)
- 1 cup water
- $\frac{3}{4}$ cup seedless raisins

In hot fat in skillet, cook rice, stirring frequently, until lightly browned. Add onion, garlic, and ground chuck; cook, stirring, until meat is browned; stir in salt, chili powder, catchup, tomatoes, water, and raisins. Cover; simmer, stirring occasionally, 25 min., or until rice is tender. *Makes 6 servings*

Frankette

- ¼ cup shortening
- 3 tablesp. minced onion
- 2 tablesp. minced green pepper
- 2 franks, diced
- 4 eggs, beaten slightly
- 2 tablesp. milk
- ½ teasp. seasoned salt

In shortening in skillet, sauté onion and green pepper 5 min.; add franks. To eggs, add milk, salt; pour over franks. Cook slowly over low heat until just set, running spatula around edge to let uncooked mixture flow to bottom. (Tilt skillet if necessary.) Fold in half; roll out onto hot platter. *Makes 3 servings*

**Texas Wieners**

Sauté 8 bacon slices until half-done; cut into squares. Drain most of fat from skillet; add bacon, 3 cups minced onions, 1 No. 2 can tomatoes (2½ cups), ¾ teasp. salt, ⅛ teasp. pepper. Simmer, uncovered, 45 min., stirring occasionally. Place 8 franks on top. Then simmer 7 to 8 min., or until heated. Serve in toasted buns.

Frank Rice

For an easy dinner dish, top each bed of hot fluffy rice with pan-broiled or broiled franks. Then pour on your favorite hot cheese sauce, tomato sauce, barbecue sauce, or mustard sauce, and sprinkle with snipped parsley. Canned peach halves, browned with franks, make a nice accompaniment.

Sunny Franks

- ¼ cup butter or margarine
- ¼ cup flour
- 2 teasp. salt
- 2 cups milk
- 1 egg yolk, beaten
- 2 cups diced franks (4 or 5)
- ½ cup drained canned pineapple tidbits
- 6 slices toast or hot waffles (your own or frozen)
- ¼ cup toasted slivered almonds

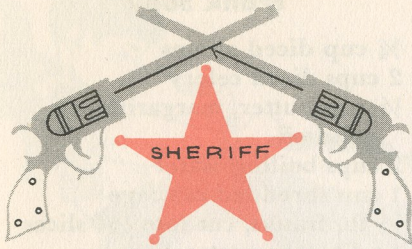
In saucepan, melt butter; gradually add flour and salt, then milk combined with egg yolk. Cook over low heat, stirring, until smooth and thickened. Add franks; heat. Just before serving, add pineapple. Serve on toast; sprinkle with almonds.

Makes 6 servings

Creamed Franks and Eggs in Buns

- ½ lb. franks
- 3 tablesp. butter or margarine
- 3 tablesp. flour
- 1½ cups fluid or liquefied nonfat dry milk
- ¾ teasp. salt
- Dash pepper
- 2 hamburger buns, split
- 4 hard-cooked eggs, sliced lengthwise
- Snipped parsley

Cut franks into quarters, then into narrow strips; set aside. In saucepan, melt butter; blend in flour. Add milk gradually; stir until thickened. Add salt and pepper. Reserve few frank slices for garnish; add rest to sauce. Meanwhile, butter and toast split buns. Arrange on platter; top with eggs; pour on sauce. Garnish with remaining frank slices and parsley. *Makes 4 servings*



Frank Rabbit

- ½ lb. process Cheddar cheese, sliced
- 1 cup fluid milk; or ½ cup evaporated milk and ½ cup water
- Salt to taste
- 2 tablesp. prepared mustard
- ¾ lb. franks, cut into strips
- 6 hot toast slices

Prepare Quick Cheese Sauce: In double boiler or saucepan over low heat, melt cheese in milk until smooth. Add salt and mustard. To sauce, add franks; heat. Serve on hot toast or waffles (frozen kind), sprinkled with paprika.

Makes 6 servings

Lemon-Barbecued Franks

- 4 franks
- 1 onion, sliced
- 3 quartered, thin lemon slices
- 1 8-oz. can tomato sauce
- 2 tablesp. butter or margarine

Assemble ingredients on tray. Slice franks on angle (it would be pretty to arrange franks, onion, and lemon on wooden board). Taste tomato sauce, and be sure it's flavored with salt, pepper, and spices. Melt butter in chafing dish blazer. Add franks; sauté till browned. Add onion; sauté till tender. Stir in lemon and tomato sauce; heat.

Makes 4 servings

Twenty-Minute Boiled Dinner

(Pictured on page 45)

- 1 head cabbage, cut into 6 or 7 wedges
- 1 lb. franks
- 1 qt. boiling water
- 1 tablesp. salt
- 2 tablesp. butter or margarine
- 2 tablesp. flour
- 1½ cups fluid or liquefied nonfat dry milk
- 1 tablesp. salt
- 2 to 3 tablesp. prepared mustard

In Dutch oven or large kettle, place cabbage wedges; top with franks. Add boiling water and 1 tablesp. salt. Cover; boil 10 min. or until cabbage is tender crisp. Or, while cabbage cooks, pan-broil franks until just brown. Keep warm.

Meanwhile make Mustard Sauce: In saucepan, melt butter; add flour; stir till smooth. Remove from heat; add milk, stirring constantly; then add 1 tablesp. salt and mustard. Stir over low heat until thickened. Or make Tomato Sauce, using 1 can new-style stewed tomatoes with onions, celery, and green pepper added; heat. Remove cabbage wedges and franks to heated platter. Spoon on some of one of sauces; pass the rest.

Makes 6 servings



Creole Franks

- 3 tablesp. butter, margarine, or salad oil
- ½ cup coarsely chopped green peppers
- ½ cup coarsely chopped onions
- 1 clove garlic, minced
- ½ cup raw regular or processed white rice
- 1 No. 2½ can tomatoes (3½ cups)
- 1½ teasp. salt
- 1 tablesp. granulated sugar
- ⅛ teasp. pepper
- 1 bay leaf
- 3 whole cloves
- 6 franks (slash top of each in 3 or 4 places)

In butter in Dutch oven or large covered skillet, brown green peppers, onions, and garlic. Add rice, tomatoes, salt, sugar, pepper, bay leaf, and cloves. Cover; simmer 30 min. Top with franks. Simmer, covered, 5 min. longer.

Makes 3 or 4 servings

Curried Franks and Corn

- 3 tablesp. butter or margarine
- 4 franks, quartered lengthwise
- 2 12-oz. cans vacuum-packed, whole-kernel corn, drained
- 1¼ teasp. curry powder
- ¾ teasp. salt
- ¼ teasp. pepper
- ¼ cup light cream
- Snipped parsley
- Chutney

1. In hot butter in skillet, sauté franks until lightly browned.
2. Add corn, curry powder, salt, pepper, and cream. Heat, stirring, until hot. Sprinkle with snipped parsley; pass chutney, if desired.

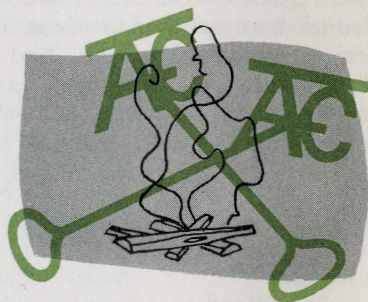
Makes 4 servings

Frank Suey

- ¾ cup diced onions
- 2 cups diced celery
- ¼ cup butter, margarine, or salad oil
- 2 cups boiling water
- 1 cup shredded cabbage
- ½ lb. franks, cut into ½" slices
- 1 tablesp. cornstarch
- 3 tablesp. soy sauce
- 3 to 4 cups hot cooked rice

In large skillet, sauté onions and celery in butter until soft; add water, cabbage, franks. Cover; simmer 10 min. Mix cornstarch with soy sauce; add to mixture. Cook, stirring, until mixture thickens, clears. Serve on rice.

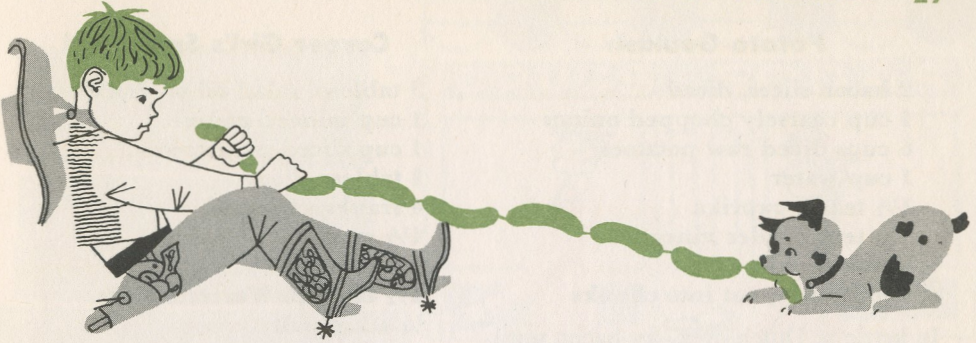
Makes 4 servings

**Frank 'n' Lima Skillet**

- 2 tablesp. salad oil
- 2 tablesp. minced onion
- 6 franks, sliced
- ¼ teasp. dried thyme
- 1 teasp. seasoned salt
- 2 cups cooked or canned limas
- 1 teasp. vinegar
- ¼ cup catchup

In oil in skillet, sauté onion till tender; add franks and rest of ingredients. Simmer 5 min.

Makes 4 servings



Frank-Stuffed Cabbage Rolls

(Pictured on pages 48 and 49)

- 4 outer leaves from small cabbage
- 1½ cups minced franks (about 4)
- ½ cup potato chips or corn flakes, firmly packed
- 2 tablesp. minced onion
- ⅛ to ¼ teasp. salt
- ¼ teasp. celery seeds
- Dash pepper
- ½ teasp. Worcestershire
- 1 egg, beaten
- 1 tablesp. melted butter or margarine
- 1 No. 2 can solid-pack tomatoes
- 3 franks, halved crosswise
- ½ cup grated process Cheddar cheese

Simmer cabbage leaves in 1" boiling salted water, covered, 5 min. Drain; lay out, ready for filling. Combine franks with potato chips, onion, salt, celery seeds, pepper, Worcestershire, egg, butter. Spoon one fourth of mixture onto each cabbage leaf; roll up each leaf, folding ends toward center. Secure with picks; place in greased 8" skillet. Add drained tomatoes and ¼ cup tomato liquid. Cover; simmer 25 min. Add franks; sprinkle on cheese; simmer 10 min. To serve, remove picks.

Makes 2 servings

Pioneer Franks

- 1 small head cabbage (about 1 lb.)
- 2 tablesp. butter or margarine
- 1½ to 2 teasp. salt
- ⅛ teasp. pepper
- 1½ tablesp. fresh, frozen, or canned lemon juice
- 1 lb. franks, sliced ½" thick

Shred cabbage. Cook, covered, in 1" boiling salted water 5 min. Pour off all but ¼ cup water. To cabbage, add butter, salt, pepper, and lemon juice. Place franks on top. Cover; cook until franks are hot—about 5 min.

Makes 4 servings

Franks, Country Style

- 3 tablesp. bacon fat
- 8 medium onions, sliced
- 4 green peppers, sliced
- 1 lb. franks, sliced ½" thick
- ½ teasp. salt
- ⅛ teasp. pepper

In large skillet, heat fat; add onions, green peppers, franks, salt, pepper. Cover; simmer, stirring occasionally, 30 min., or until all is tender.

Makes 4 servings

Franks, Succotash Style: Add 1 12-oz. can vacuum-packed whole-kernel corn; 2 tomatoes, quartered; ¾ teasp. salt.

Potato Goulash

- 2 bacon slices, diced
- 1 cup coarsely chopped onions
- 6 cups diced raw potatoes
- 1 cup water
- 1½ tsp. paprika
- 1½ tsp. cider vinegar
- ½ tsp. salt
- 1 lb. franks, cut into chunks

In kettle or Dutch oven, fry bacon until crisp. Remove bacon. Add onions to bacon fat; cook until tender and golden. Add potatoes, rest of ingredients, bacon. Cover; simmer 25 min., or until potatoes are tender; toss well.

Makes 4 servings

**Hickory Corn Fritters**

- 3 egg yolks
- 1⅔ cups canned or cooked fresh or frozen whole-kernel corn
- 1 cup grated franks (3)
- ½ tsp. seasoned salt
- ⅛ tsp. pepper
- ¼ cup sifted all-purpose flour
- 3 egg whites, stiffly beaten
- About 6 tablesp. shortening

Beat egg yolks until light; add corn, franks, salt, pepper, and flour. Fold in egg whites. Into hot fat in skillet, drop batter by big spoonfuls; fry until golden brown and done, turning once.

Makes about 1 doz. fritters

Career Girl's Spaghetti

- 3 tablesp. salad oil or shortening
- 1 cup minced onions
- 1 cup sliced mushrooms
- 1 tablesp. flour
- 4 franks, chopped
- 1½ cups tomato juice
- 1 cup water
- 1½ tablesp. Worcestershire
- ¼ tsp. salt
- ¼ tsp. pepper
- 2 tablesp. snipped parsley
- ¼ cup minced green pepper
- 1 8-oz. pkg. spaghetti
- Parmesan cheese

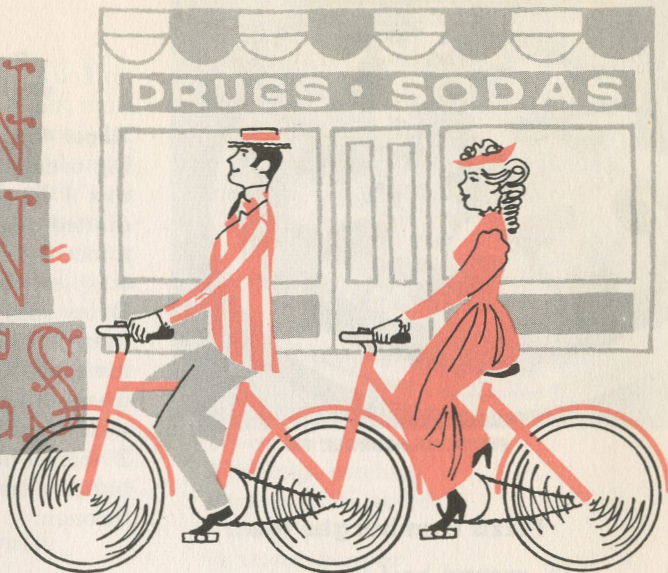
In oil in skillet, sauté onions and mushrooms till golden. Stir in flour, chopped franks. Add tomato juice, water, Worcestershire, salt, pepper. Simmer, uncovered, 25 min. Add parsley, green pepper; simmer 5 min. longer. Meanwhile, cook spaghetti as package directs. Serve ring of spaghetti with sauce in center. Pass cheese. *Makes 4 servings*

Frank Skillet Dinner

- 3 or 4 large tomatoes, sliced ¾" thick
- ½ cup very thinly sliced onions
- ½ tsp. salt
- ⅛ tsp. pepper
- 10 to 12 franks
- 1 tablesp. butter or margarine
- 1 cup grated process Cheddar cheese (¼ lb.)

In large skillet, arrange tomatoes, then onions. Sprinkle on salt, pepper; then add franks. Dot with butter. Cover; cook slowly 15 to 20 min., or until vegetables are tender. Sprinkle with cheese; cover; heat 5 min. Serve right from skillet. *Makes 6 servings*

OVEN MAIN DISHES



Beef-in-Blanket

- 1 tablesp. minced onions
- ¼ cup snipped parsley
- 2 cups packaged biscuit mix
- Milk
- 1½ lb. ground chuck
- ½ teasp. monosodium glutamate
- 1¼ teasp. salt
- ⅛ teasp. pepper
- 1 tablesp. Worcestershire
- ½ cup chili sauce
- ¼ cup water

Start heating oven to 400°F. Add onion and parsley to biscuit mix; add milk, and knead as package directs. Roll dough into 12" square. With fork, mix chuck lightly but thoroughly with rest of ingredients; in bowl, shape meat into loaf about 9"x5". Place meat on dough; pull sides of dough up over loaf, overlapping edges; pull ends up. Place in shallow baking dish, with seam side down. In top of crust, make few slits, to form design. Bake 45 min., or until crust is golden. With 2 broad spatulas,

lift onto platter. Serve with tomato or mushroom sauce if desired.

Makes 8 servings

Mushroom Spoon-Burgers

- 1½ lb. ground chuck
- 3 fresh bread slices
- 1 egg
- ½ teasp. salt
- ⅛ teasp. pepper
- ½ cup minced onions
- 2 tablesp. butter or margarine
- 1 can condensed cream-of-mushroom soup, undiluted
- 12 frankfurter rolls, toasted

Start heating oven to 350°F. Place chuck in medium bowl. Crumble bread finely on top. Add egg, salt, pepper, onions; with fork, mix together lightly. Melt butter in skillet; add meat mixture; sauté until browned; add soup and 1 soup can of water. Bake in 12"x8"x2" baking dish 1 hr. Cool slightly; spoon into frankfurter rolls.

Makes 12 servings



PIZZA HAMBURGER PIE

Pizza Hamburger Pie

- 1 lb. ground beef
- 1½ tsp. salt
- ¼ tsp. pepper
- 1 tsp. horse-radish
- 1 tsp. Worcestershire
- 1 tsp. prepared mustard
- 1 No. 2 can tomatoes, well drained;
or 1 8-oz. can tomato sauce
- 2 tablesp. minced onions
- 1 cup grated process Cheddar
or Mozzarella cheese
- 2 tablesp. snipped parsley
- ½ tsp. dried basil
- ¼ tsp. dried orégano
- Few pitted ripe olives

Start heating oven to 375°F. Lightly toss beef with salt, pepper, horse-radish, Worcestershire, and mustard; press against sides and bottom of 9" pie plate. Spread tomatoes or sauce over meat; then sprinkle with onions, cheese, parsley, basil, orégano, olives. Bake 20 min. Serve cut into wedges.

Makes 4 to 6 servings

Burger Mountains with Cheese Toppers

About 40 min. before serving: Start heating oven to 350°F. In bowl, with fork, mix 1 lb. chuck, ground; ⅔ cup undiluted evaporated milk; ½ cup each minced onion and green pepper; 1 teasp. salt; and speck pepper till blended. Drop onto baking pan in 6 mounds. Bake 30 min. Meanwhile, halve 3 large tomatoes. Sprinkle each half with ⅛ teasp. salt and ⅛ teasp. dried basil; dot with 1 tablesp. Roquefort cheese and 2 teasp. butter. Bake tomatoes with burgers last 15 min., or until heated through.

Makes 6 servings

Barbecued Burgers 'n' Beans

- 3 No. 303 cans baked beans
(6 cups)
- 2 No. 2 cans kidney beans, drained
(5 cups)
- 1 pkg. frozen lima beans, thawed
enough to separate
- ¼ cup brown sugar, packed
- 1 tablesp. dry mustard
- 2 teasp. salt
- ¼ teasp. pepper
- About 10 small white onions
- 2 lb. ground chuck
- 1 tablesp. salt
- ½ teasp. pepper
- 1 small onion, minced
- ¼ cup water
- 1 tablesp. hot fat
- 1 cup catchup
- 2 tablesp. vinegar
- 1 tablesp. brown sugar
- ½ teasp. dry mustard
- 1 tablesp. butter or margarine



Start heating oven to 400°F. In 3-qt. casserole, mix beans, brown sugar, mustard, 2 tablesp. salt, and ¼ teaspt. pepper. Bake 45 min. Meanwhile, boil 10 small onions until tender-crisp. Lightly mix chuck with 1 tablesp. salt, ½ teaspt. pepper, 1 small onion, minced, and water; form into 16 balls. Brown in skillet in hot fat or salad oil. Wipe out skillet; then add catchup, vinegar, brown sugar, mustard, butter, and meat balls; simmer about 20 min. Arrange meat balls and onions on top of beans; spoon on sauce. Bake 15 min., or until bubbling.

Makes 8 servings

Bali Beef Casserole

Start heating oven to 350°F. In large skillet, sauté 1½ lb. chuck, ground once, till pink color disappears; pour off drippings; turn meat into bowl.

Into meat stir 1½ teaspt. salt, 1 teaspt. curry powder, 1½ cups hot cooked rice, ½ cup minced onions, 1 clove garlic, minced, 1 No. 303 can tomatoes, 2 teaspt. Worcestershire. Turn into 1 2-qt. casserole; cover.

Bake 30 min.; place tufts of parsley around edge of casserole; then serve.

Makes 6 servings

Meat Boats

1. **About 45 min. before serving*:** Start heating oven to 400°F. In large bowl, using 2-tined fork, lightly mix together 1½ cups fresh bread crumbs; 2 small onions, minced; ⅛ teaspt. pepper; 1 egg, slightly beaten; 1½ lb. chuck, ground; 1¼ teaspt. salt; ¼ teaspt. dry mustard; and ¼ cup milk.
2. Form into 8 oval patties; arrange in shallow pan. Bake 35 min.

Makes 8 servings

For 4 servings: Use 1 egg; halve rest of ingredients; bake in 400°F. oven 35 min. as above.

*Or prepare Meat Boats early in day; refrigerate, covered. Bake as above.

Hamburger Upside-Down Pie

¼ cup minced onions
 ½ cup chopped green peppers
 1 lb. ground beef
 2 tablesp. salad oil
 1 8-oz. can tomato sauce
 2 tablesp. catchup
 1 teaspt. chili powder
 1 teaspt. salt
 ¼ teaspt. pepper
 Topping, below

Start heating oven to 400°F. In skillet, sauté onion, green pepper, and beef in salad oil until brown. Add tomato sauce, catchup, chili powder, salt, and pepper; turn into 2-qt. casserole. Cover meat with one of toppings below. Bake 25 min., or until browned. Turn onto serving plate, with topping side down.

Makes 6 servings

Biscuit Topping: Sift together 2 cups sifted all-purpose flour, 3 teaspt. double-acting baking powder, and 1 teaspt. salt; quickly stir in ⅓ cup salad oil and ⅔ cup milk. Turn dough onto floured board; roll to fit casserole. (Or use favorite biscuit dough or packaged biscuit mix.)

Corn-Bread Topping: Sift together ½ cup sifted all-purpose flour, ¾ cup yellow corn meal, 2 teaspt. double-acting baking powder, 1 teaspt. salt, and 1 tablesp. sugar. Combine 1 beaten egg and ½ cup milk; add to flour mixture, stirring until mixed; stir in 2 tablesp. salad oil. Now it's all ready to turn onto meat. (Or use ½ pkg. corn-muffin mix.)



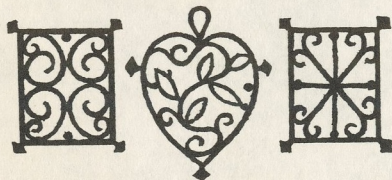


Baked Italian Spaghetti

- 1 medium onion, minced
- 1 lb. ground beef
- 3 tablesp. salad oil
- 3 8-oz. cans tomato sauce
- 1 cup Burgundy wine
- ¼ teasp. dried orégano
- ¼ teasp. dried rosemary
- ¼ teasp. dried marjoram
- ¼ teasp. dried basil
- Dash garlic salt
- 1 tablesp. sugar
- ½ teasp. salt
- ¼ teasp. pepper
- ½ lb. spaghetti, broken into 2" lengths
- 1 cup grated process Cheddar cheese (¼ lb.)

Day before: In large skillet or Dutch oven, sauté onion and beef in salad oil until brown. Add tomato sauce, wine, orégano, rosemary, marjoram, basil, garlic salt, sugar, salt, and pepper; simmer, covered, stirring occasionally, 1 hr. Meanwhile, cook spaghetti as package directs; drain. Add to sauce with ½ cup grated cheese. Turn into 3-qt. casserole. Refrigerate.

About 1½ hrs. before serving: Start heating oven to 325°F. Sprinkle top of casserole with ½ cup grated cheese. Bake, covered, 45 min.; uncover and bake 30 min. longer. *Makes 6 servings*



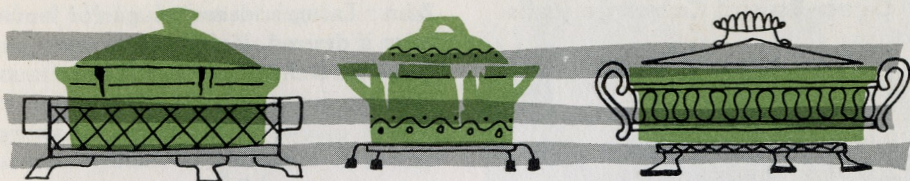
IN THE COLOR PHOTO ON PAGES 34 AND 35—Hot Potato Salad, page 9.

John and Frances' Lasagna

- 2 cups sliced onions
- ½ cup olive oil
- 3 slices white bread
- 1½ lb. ground chuck
- ½ lb. ground shoulder pork
- 2 eggs, unbeaten
- ¼ cup snipped parsley
- ½ teasp. pepper
- 1 tablesp. salt
- 2 cups grated Parmesan cheese
- 1 8-oz. can tomato sauce
- 3 No. 2½ cans Italian-style peeled tomatoes (10½ cups)
- 2 lb. lasagna (very broad noodles)
- 2½ lb. ricotta cheese
- 1 lb. Mozzarella cheese

In Dutch oven or kettle, sauté onions in oil until lightly browned; remove. Soak bread in some water; then remove all water by squeezing. Meanwhile, combine chuck, pork, eggs, parsley, pepper, and salt; add ½ cup Parmesan cheese, and bread; gently shape mixture into small balls; sauté in oil left in Dutch oven until brown; remove. To oil add tomato sauce and tomatoes; simmer, covered, 1½ hrs.; then add meat balls and onions and simmer, uncovered, 1½ hrs. longer.

Meanwhile, cook lasagna as package directs, stirring occasionally; drain, separating noodles. Start heating oven to 350°F. Into 15"x12"x2" pan (shallow roasting pan), spoon enough sauce and meat balls to cover bottom; top with crisscross layer of lasagna, then with half of ricotta. Top with one half of Mozzarella, sliced, and one third of remaining Parmesan. Repeat, ending with sauce. Top with rest of Parmesan. With sharp knife, make 6 to 8 deep gashes down through surface of lasagna. Bake 40 min. *Makes 10 servings*



Johnny Marzetti

- 6 medium onions, chopped
- 1½ lb. ground chuck
- 1½ teasp. salt
- ¼ teasp. garlic salt
- ⅛ teasp. pepper
- ¼ cup butter or margarine
- 8 cups shell macaroni (1 lb.)
- ¼ cup butter or margarine
- 4 cups grated sharp cheese (1 lb.)
- 1 8-oz. can tomato sauce
- 2 3-oz. cans chopped mushrooms, undrained
- 1 8-oz. can tomato sauce
- ¼ cup Burgundy wine (optional)

Several weeks in advance: In large skillet or saucepan, sauté onion, chuck, salt, garlic salt, and pepper in ¼ cup butter about 15 min., stirring often with fork, to prevent meat from sticking. Meanwhile, cook macaroni, as package directs, until barely tender; drain. Toss macaroni with ¼ cup butter; place in 2 2-qt. casseroles. Add two thirds cheese to meat mixture; stir until cheese melts; add 1 can tomato sauce, mushrooms; pour over macaroni. Top with 1 can tomato sauce; sprinkle with remaining cheese. Cool quickly; wrap for freezing; freeze.

Day before: Remove casseroles from freezer; thaw in food compartment of refrigerator.

About 2 hrs. before serving: Start heating oven to 325°F. Bake casseroles, uncovered, 1 hr. 40 min., or until bubbling. Pour on wine. *Makes 8 servings*

Creole-Stuffed Green Peppers

- 4 large green peppers
- 1 cup boiling water
- 1¼ teasp. salt
- 1 lb. ground chuck
- ¼ cup minced onions
- ½ cup minced celery
- 1 teasp. salt
- ¼ cup minced green peppers (optional)
- 1 egg, unbeaten
- ½ cup light cream
- 1 No. 2 can tomatoes (2½ cups)
- ¼ cup minced onions
- ½ teasp. salt
- 1 tablesp. sugar
- ¼ teasp. cinnamon
- 6 whole cloves
- 1 tablesp. flour
- ¼ cup cold water

Wash green peppers; cut thin slice from stem end of each; remove all seeds. In saucepan, boil peppers in boiling water with 1¼ teasp. salt 5 min. Meanwhile, combine chuck with onions, celery, 1 teasp. salt, minced peppers, egg, and cream. Drain peppers; stuff with meat mixture. Place stuffed peppers in 8"x 8"x2" baking dish. Meanwhile, start heating oven to 350°F. In saucepan, combine tomatoes, onions, ½ teasp. salt, sugar, cinnamon, and cloves; simmer 10 min.; then strain, saving liquid. Combine flour and cold water; add to strained liquid; cook, stirring, until slightly thickened; pour over peppers. Bake 45 to 50 min. *Makes 4 servings*

Oven-Baked Cabbage Rolls

- 1 head cabbage (about 2 lb.)
- 1 lb. chuck, ground
- 1 tablesp. packaged precooked rice
- 2 tablesp. sugar
- 2 tablesp. grated onion
- 1 tablesp. fresh, frozen, or canned lemon juice
- 1 teasp. salt
- ¼ teasp. pepper
- ¼ teasp. paprika
- 2 tablesp. fat, salad oil, or bacon fat
- 1 large onion, minced
- ½ teasp. salt
- ¼ teasp. paprika
- Dash pepper
- ½ cup hot water
- 2 8-oz. cans tomato sauce
- ¼ to ½ cup granulated sugar
- ¼ cup fresh, frozen, or canned lemon juice

Early in day or day before: Wash cabbage; cut out core. Cook, whole, in boiling water until barely tender; drain. Combine chuck, rice, 2 tablesp. sugar, grated onion, 1 tablesp. lemon juice, 1 teasp. salt, ¼ teasp. pepper, and ¼ teasp. paprika. Separate about 8 large leaves from cabbage (save rest of cabbage head to cut up and cook with butter and cream another day); put spoonful of meat mixture on each leaf; roll up, tucking in ends to make neat compact bundles.

Start heating oven to 325°F. In hot fat in Dutch oven or chicken fryer, sauté minced onion with ½ teasp. salt, ¼ teasp. paprika, and dash pepper about 10 min., or until onion is tender. Add hot water. Place cabbage rolls on top of onion. Mix tomato sauce with ¼ to ½ cup sugar, ¼ cup lemon juice; pour over cabbage rolls. Cover; bake

2 hrs. Taste; add more sugar or lemon juice if desired. Refrigerate.

To serve: Reheat cabbage rolls in sauce over low heat, or in 325°F. oven.

Makes 4 servings

**Family Casserole**

- 2 tablesp. salad oil
- 1 lb. chuck, ground
- 1 cup chopped onions
- 1½ teasp. salt
- ¾ teasp. chili powder
- 1 No. 303 can stewed tomatoes (2 cups)
- 1 tablesp. Worcestershire
- 1 pkg. thawed frozen mixed vegetables
- ¼ teasp. monosodium glutamate
- ¼ lb. medium noodles
- 1½ cups grated natural Cheddar cheese (⅓ lb.)

Early in day: In hot oil in skillet, sauté beef about 10 min. Stir in onions, salt, chili powder, tomatoes, Worcestershire. Sprinkle vegetables with monosodium glutamate; combine with uncooked noodles and meat mixture. Turn into 2-qt. casserole. Cover. Refrigerate.

About 1½ hrs. before serving: Start heating oven to 350°F. Let casserole stand at room temperature 15 min. Bake, covered, 45 min. Uncover; sprinkle with grated cheese. Bake 30 min. longer, or until golden. *Makes 8 to 10 servings*

Mushroom-Stuffed Meat Loaf

(Pictured on cover)

- ¼ cup butter or margarine
- 1 lb. mushrooms, sliced (leave 7 whole)
- 1 teasp. lemon juice
- 1 medium onion, minced
- 4 cups fresh bread crumbs
- 1 teasp. salt
- ⅛ teasp. pepper
- ¼ teasp. dried thyme
- ¼ cup snipped parsley
- 2 eggs
- 3 lb. ground chuck
- 1 tablesp. salt
- ⅛ teasp. pepper
- ¼ cup milk
- ⅓ cup catchup
- 1½ teasp. dry mustard

Early in day: For stuffing, sauté in butter, all but 7 small mushrooms, with lemon juice and onion 3 min. Toss in bread, 1 teasp. salt, ⅛ teasp. pepper, thyme, and parsley. Beat eggs; with fork, lightly mix in chuck, then add 1 tablesp. salt, ⅛ teasp. pepper, milk, catchup, and mustard. Pack half of chuck into 10"x5"x3" loaf pan; pack stuffing on top, then rest of chuck. Press 7 mushrooms into top. Refrigerate.

About 1 hr. 25 min. before serving: Start heating oven to 400°F. Bake meat loaf 1 hr. 10 min. If desired, brush top with heated currant jelly. With 2 broad spatulas, lift onto platter.

Makes 8 servings



SPICY PEACH LOAF

Spicy Peach Loaf

- ½ cup fresh bread crumbs
- 1 small onion, minced
- 3 canned cling-peach halves, well drained
- 1 egg
- 1 lb. ground chuck
- ½ lb. bulk pork sausage
- ½ cup milk
- 1¼ teasp. salt
- ¼ teasp. dried thyme
- 3 teasp. jelly

At your convenience: Prepare bread crumbs; mince onion; drain peaches.

About 1 hr. before serving: Start heating oven to 350°F. With fork, beat egg well; add chuck, sausage, milk, salt, thyme, crumbs, and onion; combine lightly but thoroughly. Place in 9"x5"x3" loaf pan. Press peaches, hollow sides up, into meat; place 1 teasp. jelly in each hollow. Bake 30 min.; pour off excess fat; bake 20 min. longer. Cut meat into slices. *Makes 6 servings*





SUSAN'S MEAT LOAF



FROSTED MEAT LOAF

Susan's Meat Loaf

- 2 cups fresh bread crumbs
- $\frac{3}{4}$ cup minced onions
- $\frac{1}{4}$ cup minced green pepper
- 2 eggs
- 2 lb. ground chuck
- 2 tablesp. horse-radish
- $2\frac{1}{2}$ teasp. salt
- 1 teasp. dry mustard
- $\frac{1}{4}$ cup milk
- $\frac{1}{4}$ cup catchup
- $\frac{1}{2}$ cup catchup

At your convenience: Prepare bread crumbs, minced onion, and green pepper.

About 1 hr. before serving: Start heating oven to 400°F. With fork, slightly beat eggs; lightly mix in chuck, then crumbs, onion, and pepper. Add horse-radish, salt, mustard, milk, and $\frac{1}{4}$ cup catchup; combine lightly but thoroughly. In bowl, shape meat into oval loaf; turn into shallow baking dish or onto bake-and-serve platter; smooth into shapely loaf. Spread top with $\frac{1}{2}$ cup catchup. Bake 50 min. Serve from baking dish or bake-and-serve platter, pouring off ex-

cess juices. Or, with 2 broad spatulas, lift loaf out of baking dish onto heated platter. Spoon some of juices over meat.

Makes 8 servings

Cheeseburger Loaf: Have ready $\frac{1}{2}$ lb. packaged process Cheddar cheese slices. Into 10"x5"x3" loaf pan, lightly press enough meat-loaf mixture to cover bottom; on top, place 2 cheese slices. Repeat until all is used, ending with 2 cheese slices on top. Omit $\frac{1}{2}$ cup catchup on top.

Frosted Meat Loaf: Omit $\frac{1}{2}$ cup catchup on top. When loaf is baked, pour off all juices. Thickly frost top and sides with well-seasoned, creamy mashed potatoes (add some grated cheese or snipped chives). Sprinkle with paprika. Broil till golden.

Rainbow Loaf: For $\frac{1}{2}$ cup of onion, substitute $\frac{1}{4}$ cup minced celery, $\frac{1}{2}$ cup grated raw carrots, and $\frac{1}{4}$ cup snipped parsley. Substitute 1 cup canned tomatoes, undrained, for both milk and $\frac{1}{4}$ cup catchup. Omit $\frac{1}{2}$ cup catchup on top. Bake in and serve from shallow baking dish.



Italian-Style Loaf: To seasonings, add $\frac{1}{4}$ tsp. each dried rosemary, oregano, and basil. Substitute $\frac{1}{2}$ cup canned tomato sauce, tomato juice or diluted canned condensed tomato soup for both milk and $\frac{1}{4}$ cup catchup.

Mushroom Meat Loaf: Substitute $\frac{1}{2}$ cup well-drained, chopped canned mushrooms for green pepper. Add 1 tbsp. grated lemon rind. Omit catchup on top.

Bacon-Dill Loaf: Substitute $\frac{1}{4}$ cup chopped dill pickle and 6 slices crisp bacon, chopped, for green pepper.

Sweet 'n' Sour Meat Loaf

- 1 small onion, minced
- $\frac{1}{4}$ cup crushed crackers
- 1 8-oz. can tomato sauce
- $\frac{1}{4}$ cup brown sugar, packed
- $\frac{1}{4}$ cup vinegar
- 1 tsp. prepared mustard
- 1 egg
- 2 lb. ground chuck
- $1\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ tsp. pepper

At your convenience: Prepare minced onion and crushed crackers.

About 1 hr. before serving: Start heating oven to 400°F. Mix tomato sauce with sugar, vinegar, and mustard until sugar is dissolved. With fork, slightly beat egg; add onion, crackers, chuck, salt, pepper, and $\frac{1}{2}$ cup tomato-sauce mixture; combine lightly but thoroughly. In bowl, shape meat into oval loaf; turn into shallow baking dish, keeping loaf shape. Pour on rest of tomato-sauce mixture. Bake 45 min., basting occasionally. With 2 broad spatulas, lift onto platter. Pass juices, after spooning off as much fat as possible.

Makes 8 servings



Molly's Lemon Meat Loaf

- 3 tbsp. butter or margarine
- $\frac{3}{4}$ lb. ground chuck
- $\frac{3}{4}$ lb. ground shoulder veal
- $\frac{3}{4}$ lb. ground shoulder pork
- $2\frac{1}{4}$ tsp. salt
- $\frac{1}{2}$ tsp. pepper
- Grated rind of 1 lemon
- 6 tbsp. lemon juice
- 2 cups fresh bread crumbs
- 2 eggs, unbeaten
- $1\frac{1}{2}$ cups milk
- Pimento strips

Early in day: Melt butter in 9"x5"x3" loaf pan; pour butter into bowl. To butter add rest of ingredients except pimento; mix well. Pack into pan, rounding top. Refrigerate.

About 1½ hrs. before serving: Start heating oven to 350°F. Bake meat loaf $1\frac{1}{4}$ hr., or until done. Let stand a few minutes; then loosen around edges. With 2 broad spatulas, lift onto platter. Place pimento strips diagonally across top.

Makes 8 servings

Individual Frosted Meat Loaves

- 2 eggs
- 1½ lb. ground veal
- ¾ lb. ground lean pork
- ½ cup grated process Cheddar cheese
- ½ cup minced onions
- 2 cups fresh bread crumbs
- 2½ tsp. salt
- ¼ tsp. pepper
- 1 cup milk
- 2 to 3 cups hot seasoned, mashed potatoes*

About 1¼ hrs. before serving: Start heating oven to 400°F. With fork, beat eggs slightly in bowl; add veal, pork, cheese, onions, crumbs, salt, pepper, and milk; mix well. Pack half of mixture into greased 8"x8"x2" baking dish. Shape rest into 6 patties; place in separate foil-lined pan. Bake both pans 20 min.; then cover each with foil, and bake 40 min. longer. When meat loaves are done, cut square one into 6 oblongs; heap mashed potatoes on each oblong as frosting. Serve at once.

Makes 6 servings

Patties: Cool baked patties. Freezer-wrap; then freeze, ready to serve another day. To reheat, place frozen patties on broiler pan and broil, about 4" from heat, about 8 min. on each side, or until browned and hot.

Makes 6 servings

*Try frozen whipped potatoes or packaged precooked and dried mashed potatoes. Just prepare as label directs.

Little Sherry-Barbecued Loaves

- 1 cup fresh bread crumbs
- 1 egg
- 1½ lb. ground chuck
- 2 tablesp. minced onions
- 1½ tsp. salt
- ¼ tsp. pepper
- ½ 8-oz. can tomato sauce (½ cup)
- 1 tablesp. cornstarch
- 2 tablesp. brown sugar
- ½ 8-oz. can tomato sauce (½ cup)
- ¾ cup sherry
- 1 tablesp. vinegar
- 1 tsp. prepared mustard
- 1 bouillon cube; or 1 tsp. meat-extract paste
- ¾ cup hot water

At your convenience: Prepare bread crumbs.

About 1 hr. 25 min. before serving: Start heating oven to 350°F. With fork, slightly beat egg; add chuck, onions, salt, pepper, ½ 8 oz. can tomato sauce, and crumbs; combine lightly but thoroughly. Shape meat into 4 individual oval loaves; place in shallow baking dish. Bake 40 min. Pour off most of juices. Meanwhile, stir cornstarch with brown sugar; stir in ½ 8 oz. can tomato sauce, sherry, vinegar, mustard, and bouillon cube, dissolved in water. Cook, stirring until thickened. Pour over meat loaves. Bake, basting often, 30 min. longer.

Makes 4 servings



Minute Meat Loaves

- 1 lb. ground chuck
- ½ small onion, minced
- 1 tsp. salt
- ½ tsp. monosodium glutamate
- ½ cup fresh bread crumbs
- 1 can condensed vegetable soup, undiluted

Start heating oven to 450°F. With fork, mix chuck lightly but thoroughly with rest of ingredients. Spoon into 12 2" cupcake cups. Bake 15 min.

Makes 6 servings

Duchess Meat Roll

- 2 cups mashed potatoes (no milk or seasonings added)
- ½ cup fresh bread crumbs
- 1 small onion, minced
- 1 egg
- ½ cup canned condensed cream-of-mushroom soup, undiluted
- 1 tsp. salt
- ⅛ tsp. pepper
- 1 egg
- 1¼ lb. ground chuck
- ½ lb. ground smoked ham (shank end)
- 1½ tsp. salt
- ⅛ tsp. pepper

At your convenience: Cook, then mash, potatoes; prepare crumbs; mince onion.

About 1½ hrs. before serving: Start heating oven to 350°F. With fork, beat 1 egg; stir in soup, 1 tsp. salt, pepper, and potatoes. Then, with fork, slightly beat 1 egg; lightly mix in chuck, then ham, 1½ tsp. salt, pepper, onion, and crumbs. On waxed paper, pat meat into 14"x10" rectangle. Place potato mixture crosswise across center of meat; roll meat around potato stuffing. Place roll in shallow baking dish, with seam

side down; lightly score top. Bake 1¼ hrs. With 2 broad spatulas, lift loaf onto platter.

Makes 8 servings

All-In-One Meat-Loaf Ring

- Corn meal
- 1 egg
- 1 lb. chuck, ground
- ¼ lb. bulk pork sausage
- 1 cup day-old bread crumbs
- 1½ tsp. salt
- ¼ tsp. pepper
- ¼ tsp. dried sage or thyme
- 1 cup minced celery
- 1 large carrot, grated
- 1 medium green pepper, minced
- 1 medium onion, minced
- ½ cup milk
- 2 cups well-seasoned, cooked or canned peas and whole-kernel corn
- 1 8-oz. can tomato sauce
- Parsley
- Radish roses

Start heating oven to 350°F. Grease ring mold (about 6-cup capacity); lightly sprinkle mold with corn meal. In mixing bowl, beat egg slightly; add ground chuck, sausage, bread crumbs, salt, pepper, sage, celery, carrot, green pepper, onion, and milk; mix well. Firmly pack mixture into ring mold. Bake 45 min. Loosen edges and turn out on broil-and-serve platter (or turn out on piece of foil placed on baking sheet). Fill center of meat-loaf ring with peas and corn. Spread tomato sauce over outside of meat loaf; return meat loaf to oven and bake 20 to 25 min. longer. Garnish with parsley sprigs and radish roses (of course, remove meat loaf to chop plate first if it was baked on foil).

Makes 6 to 8 servings

Barbecued Meat Loaves

- 1 lb. chuck beef, ground
- 1 tablesp. minced onion
- 1 teasp. salt
- $\frac{1}{8}$ to $\frac{1}{4}$ teasp. pepper
- $\frac{1}{4}$ cup fresh bread crumbs
- $\frac{1}{4}$ cup milk
- $\frac{1}{4}$ cup catchup
- 2 tablesp. vinegar
- 1 tablesp. minced onion
- 1 teasp. Worcestershire
- $\frac{1}{2}$ teasp. chili powder

Start heating oven to 350°F. Mix together beef, onion, salt, pepper, crumbs, and milk thoroughly but lightly. Shape into 4 individual loaves, and arrange in shallow pan. Stir catchup with vinegar, onion, Worcestershire, and chili powder. Spoon over loaves. Bake about 45 min., basting occasionally with sauce in bottom of pan.

Makes 4 servings

Glamour Dogs

Start heating oven to 350°F. Combine $\frac{1}{2}$ cup crushed corn chips; 1 cup grated process Cheddar cheese; $\frac{1}{2}$ medium onion, minced; 1 teasp. Worcestershire; $\frac{1}{4}$ cup canned tomato sauce. Mix well. Split 10 franks lengthwise; fill with corn mixture. Bake about 12 min.

French Toasties

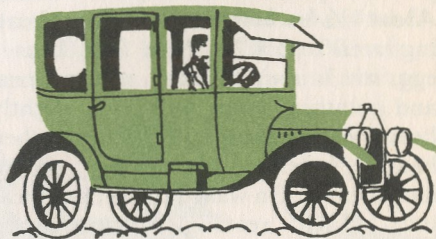
Start heating oven to 400°F. Make 4 sandwiches of 4 franks, split lengthwise, then halved crosswise; add prepared mustard. In pie plate, beat 1 egg with 1 tablesp. milk, $\frac{1}{4}$ teasp. sugar, $\frac{1}{2}$ teasp. salt; dip sandwiches into mixture. Set on greased baking sheet; sprinkle with $\frac{1}{2}$ cup grated cheese, dash paprika. Bake 10 to 12 min.

Corn Doggies

- 1 cup sifted all-purpose flour
- 2 tablesp. granulated sugar
- 2 tablesp. baking powder
- 1 teasp. salt
- $\frac{3}{4}$ cup corn meal
- 1 egg
- 1 cup milk; or $\frac{1}{2}$ cup evaporated milk plus $\frac{1}{2}$ cup water
- $\frac{1}{3}$ cup salad oil
- $\frac{1}{2}$ cup minced onions
- 6 franks
- 1 tablesp. prepared mustard
- 1 tablesp. salad oil

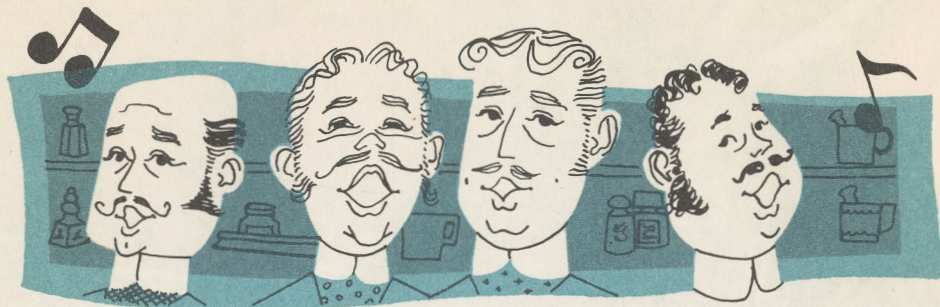
Start heating oven to 375°F. Into bowl, sift flour, sugar, baking powder, salt. Stir in corn meal. Add egg combined with milk, $\frac{1}{3}$ cup salad oil, and onions. Stir just enough to dampen flour. Pour into greased 12"x8"x2" baking dish. Cut 4 slashes, $\frac{1}{4}$ " deep, in each frank. Place franks, with cut sides up, in row on top of batter. Bake 20 min. Brush with combined prepared mustard and 1 tablesp. salad oil. Bake 20 min. longer, or till done. Then cut into 6 servings, with frank in center of each serving. Serve with Quick Barbecue Sauce: In cup, combine $\frac{1}{2}$ cup catchup, 1 teasp. dry mustard, 3 dashes liquid hot pepper seasoning, 1 tablesp. Worcestershire.

Makes 6 servings



IN THE COLOR PHOTO ON PAGE 45—
Twenty-Minute Boiled Dinner, page 27.





Barbecued Franks

(Pictured on pages 48 and 49)

- $\frac{3}{4}$ cup catchup
- 1 tablesp. Worcestershire
- 1 teasp. chili powder
- $\frac{1}{2}$ teasp. salt
- 1 teasp. sugar
- Dash liquid hot pepper seasoning
- 1 cup water
- 8 to 12 franks

Start heating oven to 350°F. In saucepan, combine all ingredients except franks. Bring to boil; then reduce heat and simmer 15 to 20 min. Slash top surface of franks in 3 or 4 places; place in casserole; pour on sauce. Bake, uncovered, 30 min., turning occasionally. Serve in toasted buns or on hot fluffy rice, buttered noodles, creamy mashed potatoes, baked or boiled potatoes.

Makes 4 to 6 servings

Skillet-Barbecued Franks: Make sauce in skillet; bring to boil; add franks and simmer 15 to 20 min.

Picnic-Style Franks: Let sauce simmer 15 to 20 min. Pop broiled, pan-broiled, or outdoor-grilled franks into frank buns; then spoon on sauce.

Savory Barbecue Franks: Before combining sauce ingredients in saucepan, sauté 1 medium onion, minced in 2 tablesp. butter or margarine.

One-Dish Barbecue

- 10 small potatoes, pared, cut into halves; or 5 medium potatoes, cut into quarters
- 3 tablesp. melted butter or margarine
- $\frac{1}{4}$ cup coarsely chopped onion
- 1 tablesp. butter, margarine, or salad oil
- 4 teasp. granulated sugar
- 1 teasp. dry mustard
- 4 teasp. Worcestershire
- $\frac{1}{2}$ cup catchup
- $\frac{1}{2}$ cup water
- $\frac{1}{4}$ cup vinegar
- 1 lb. franks

Start heating oven to 450°F. Cook potatoes in 1" boiling salted water, covered, until almost done. Drain; place in 12" x8"x2" baking dish; brush with 3 tablesp. melted butter. Brown in oven 10 to 15 min., turning once. Meanwhile, in small skillet, sauté onion in 1 tablesp. butter until tender; add sugar, mustard, Worcestershire, catchup, water, vinegar. Bring to boil. Slit franks down middle but not clear to ends. Turn oven temperature down to 350°F. Arrange franks at one end of baking dish, potatoes at other; pour on sauce. Bake 20 min., basting and turning once.

Makes 4 or 5 servings

Frank Corkscrews

Start heating oven to 450°F. Have ready 1 can refrigerator pan-ready biscuits and 10 franks. With scissors, beginning at edge of biscuit and continuing around and around to center, cut spiral strip of dough, ½" wide. Wind a strip around each frank, spiral-fashion. Bake 10 min. Serve with chili sauce, if desired.

Makes 5 servings

Blanket Franks

- 12 white bread slices, crusts removed
- 6 franks, split
- 6 thick slices process sharp Cheddar cheese
- 2 eggs, beaten
- 2½ cups fluid or liquefied nonfat dry milk
- 1 teasp. salt
- ⅛ teasp. pepper
- ¼ teasp. dry mustard

About 2¼ hrs. before serving: In greased 12"x8"x2" baking dish, place 6 bread slices. Cover with split franks, then cheese. Top with rest of bread. Pour on mixture of combined eggs, milk, and seasonings. Refrigerate 1 hr.

About 1¼ hrs. before serving: Start heating oven to 350°F. Bake franks 1 hr.

Makes 6 servings

Franks 'n' Sweets

Start heating oven to 350°F. In greased 12"x8"x2" baking dish, arrange 6 sliced, peeled, cooked sweet potatoes and 6 franks, quartered. Combine 1 cup brown sugar, ¼ cup water, ¼ cup butter or margarine, and ½ teasp. salt; bring to boil. Pour over potatoes and franks. Bake 45 min., uncovered, basting occasionally.

Makes 4 servings



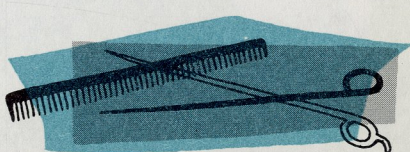
FRANK CORKSCREWS

Frank Delight

- 1 medium eggplant
- ⅓ cup flour
- ½ teasp. salt
- ⅛ teasp. pepper
- ¾ cup salad oil
- 8 franks
- 2 8-oz. cans tomato sauce
- 1 cup grated process sharp Cheddar cheese (¼ lb.)
- Snipped parsley

Start heating oven to 350°F. Wash eggplant; cut into eight ½"-thick slices. Dredge in mixture of flour, salt, pepper. In hot oil in skillet, sauté eggplant slices until golden on both sides. In greased 12"x8"x2" baking dish, place 4 eggplant slices side by side. On top of each, place 1 frank, halved lengthwise. Spread with 1 can tomato sauce; then sprinkle on half of cheese. Repeat layers. Bake, uncovered, 30 min., or until cheese is bubbly. Top with parsley.

Makes 4 servings







Frank-and-Corn Pudding

- 1 12-oz. can whole-kernel corn,
drained and chopped
- 1 cup diced franks (2 or 3)
- 1 tablesp. chopped onion
- 1 tablesp. snipped parsley
- 1 tablesp. sugar
- 1 tablesp. salt
- ¼ tablesp. pepper
- 2 eggs, slightly beaten
- 2 tablesp. melted butter or margarine
- 2 cups milk

Start heating oven to 325°F. Mix all ingredients; turn into greased 1½-qt. casserole; set casserole in pan of warm water. Bake 1 hr. 30 min., or until firm.

Makes 5 to 6 servings

Frank Curry Bake

- 2 cups wide noodles (¼ lb.)
- 1 cup commercial sour cream
- ¾ to 1 tablesp. curry powder
- ½ tablesp. salt
- ⅛ tablesp. pepper
- 5 franks

Celery or poppy seeds

Start heating oven to 400°F. Cook noodles as label directs; drain; add sour cream, curry, salt, pepper; toss lightly. Pour into 10"x6"x2" baking dish; arrange franks on top; sprinkle lightly with celery seeds. Bake 15 min., or until heated through. *Makes 2 or 3 servings*

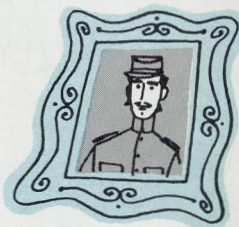
IN THE COLOR PHOTO ON PAGES 48 AND 49— *Left to right:* Barbecued Franks, page 46; Frank-Stuffed Cabbage Rolls, page 29. *Top:* Frank 'n' Vegetable Soup, page 7.

Tomato Kraut with Wieners

- 3 cups canned sauerkraut
- ⅛ tablesp. pepper
- 1 tablesp. brown sugar
- 1 8-oz. can tomato sauce
- 8 frankfurters

Start heating oven to 400°F. Drain sauerkraut; rinse with cold water; drain again. Place in 1½-qt. casserole. Sprinkle with pepper and brown sugar. Pour tomato sauce over kraut. Cut frankfurters into thirds; press into kraut. Cover and bake 15 min.; then uncover and bake 15 min. longer.

Makes 4 servings

**Franks and Sauerkraut**

Peasant Style: Start heating oven to 350°F. In 2-qt. casserole, mix 1 No. 30 can sauerkraut with 1 No. 2 can peas both undrained; ½ tablesp. salt; and ¼ to ⅓ tablesp. pepper. Arrange 1 lb. franks on top. Bake, covered, 15 min.; uncover; bake 15 min. longer.

Makes 4 servings

Barbecue-Fashion: Make Barbecued Franks, page 46, placing 1 No. 2½ can sauerkraut, drained, in casserole before adding franks and sauce.

Mother's Best: In saucepan, heat 1 No. 2½ can sauerkraut, undrained, with ½ tablesp. caraway seeds. Make Mustard Sauce, see Twenty-Minute Boiled Dinner, page 27. Top sauerkraut with heated, broiled, or pan-broiled franks; pour on sauce.

Fruit and Franks

- 1 lb. franks
- 1 No. 2 can crushed pineapple, partially drained
- 2 tablesp. butter or margarine
- ½ cup minced onions
- 2 teasp. Worcestershire
- 2 teasp. prepared mustard
- ¾ teasp. sugar
- ¼ cup chili sauce

Start heating oven to 350°F. Split franks in half lengthwise but not quite through. In greased 10"x6"x2" baking dish, spread out half of franks, with cut sides up; spread with pineapple; top with rest of franks, with cut sides down. In butter in skillet, sauté onions until tender; add Worcestershire, mustard, sugar, chili sauce. Cook 5 min.; spoon over franks. Bake 30 min. *Makes 4 servings*

Squash Grill

Start heating oven to 400°F. Scrub 2 medium acorn squash; halve lengthwise; scrape out seeds and stringy portion. Arrange in baking pan, cut sides down. Bake 30 min. Turn cut sides up; brush with melted butter or margarine; sprinkle with salt, pepper, and brown sugar. Slice 1 frank, on angle, into each shell; spread lightly with prepared mustard. Bake 15 min., or until tender.

Makes 4 servings

Luscious Stuffed Peppers

- 4 large green peppers
- 4 franks
- 2 buttered fresh bread slices, cubed
- 4 slices process Cheddar cheese, diced
- 4 thick tomato slices

Start heating oven to 350°F. Simmer peppers and franks in boiling water to cover, covered, 5 min.; * drain. Cut thin slice from stem end of each pepper; remove seeds. Slice franks ¼" thick; combine with bread cubes, cheese; use to fill peppers. Fit tomato slice into top of each. Arrange peppers close together, in 1½-qt. casserole. Bake, covered, 30 min. *Makes 4 servings*

*If peppers are extra-large, you may have to cook them a bit longer.

Top-Hatter Franks

- 2 tablesp. butter or margarine
- 1 medium onion, minced
- 1 green pepper, sliced
- ½ cup minced celery
- 1 lb. franks, sliced ½" thick
- 2 tablesp. prepared mustard
- 1 can condensed bean 'n' bacon soup, undiluted
- 1 can fluid or diluted evaporated milk (use soup can as measure)
- 1 pkg. corn-muffin mix

Start heating oven to 350°F. In butter in skillet, sauté onion, green pepper, and celery until tender. Stir in franks, mustard, soup, and milk. Turn into 12"x8"x2" baking dish. Prepare corn-muffin mix as package directs; pour over frank mixture. Bake 35 min., or until corn bread is done and golden.

Makes 8 servings

Mammy's Way: Omit corn-muffin mix. Make corn-bread batter: Into mixing bowl, sift together 1 cup corn meal, ¼ cup sifted all-purpose flour, 2 tablesp. granulated sugar, ½ teasp. salt, 1½ teasp. double-acting baking powder. Add 2 tablesp. salad oil or soft shortening, 1 egg, and ½ cup milk. Beat with egg beater until smooth—about 1 min.



Scalloped Frank-Potatoes

- 1½ cups thinly sliced onions
- 4½ cups thinly sliced potatoes
- 2 teasp. salt
- 3 tablesp. butter or margarine
- 7 teasp. flour
- 1 teasp. salt
- ⅛ teasp. pepper
- ⅛ teasp. paprika
- 2 cups milk
- 6 franks, halved lengthwise
- 2 tablesp. snipped parsley
- ⅛ lb. process Cheddar cheese,
sliced thin

Start heating oven to 400°F. In 1" boiling water in saucepan, cook onions and potatoes with 2 teasp. salt, covered, 5 min.; drain. In double boiler, melt butter; gradually stir in flour, 1 teasp. salt, pepper, paprika, milk; cook, stirring constantly, until smooth, thickened. Arrange one third of potatoes and onions in greased 2-qt. casserole; top with half of franks and parsley; pour on one third of sauce. Add another one third of potatoes and onions, rest of franks and parsley, and another third of sauce. Arrange rest of potatoes and onions on top; pour on remaining sauce; top with cheese. Bake 35 min. *Makes 4 servings*



IN THE COLOR PHOTO ON PAGE 52—Burgers Grilled-to-a-Turn, page 61.

Frank Beans in Casserole

- 1 1-lb. can baked beans in
tomato sauce
- ¼ teasp. dry mustard
- ½ teasp. Worcestershire
- 1 lb. franks
- ½ cup grated process Cheddar
cheese

Start heating oven to 350°F. In 1½-qt. casserole, combine beans, mustard, and Worcestershire; arrange franks on top, submerging some in beans if necessary. Sprinkle with cheese. Bake 20 min., or until cheese is melted. *Makes 4 servings*

**Company Potato Boats**

Bake 4 large baking potatoes at 450°F. 45 to 60 min. About 15 min. before potatoes are done, pan-broil 4 sausage links till golden, adding 4 franks last few minutes. When potatoes are done, slice lengthwise piece from top of each; scoop out insides and mash, seasoning with 1 small onion grated, 2 or 3 tablesp. drippings from skillet, 1½ teasp. salt, ¼ teasp. pepper, just enough milk to make mixture creamy. Refill shells; gently press sausage link and frank on top of each. Broil until potato is golden-brown. If desired, serve with cream gravy. (Into 2 tablesp. skillet drippings, stir 2 tablesp. flour and 1¼ cups milk; cook until thickened, seasoning with salt and pepper.) *Makes 4 servings*

Tangy Baked Beans and Franks

Start heating oven to 375°F. Empty 1 can Boston-style baked beans into 1½-qt. casserole. Sprinkle with 1 teasp. mustard, ¼ cup brown sugar, 1 tablesp. vinegar, dash salt and pepper. Make a second layer with second can of beans, etc. Arrange 8 franks over beans; press to partially bury. Bake, covered, ½ hr.; uncover; bake 10 min. more.

Makes 4 to 6 servings

**Yankee-Doodle Casserole**

- 2 tablesp. butter or margarine
- 2 tablesp. minced onion
- 2 tablesp. minced green pepper
- 2 cups diced franks (about 5)
- ⅛ teasp. curry powder
- ½ to ¾ teasp. salt
- 1 can condensed cream-of-chicken soup, undiluted
- 2 cups cooked noodles
- ¾ cup grated process sharp Cheddar cheese

Start heating oven to 350°F. In butter in skillet, sauté onion and pepper until tender; add franks, curry, salt, soup, noodles, then ½ cup cheese. Turn into 2-qt. casserole. Top with ¼ cup cheese. Bake 30 min.

Makes 4 servings

Frank-Spaghetti Casserole

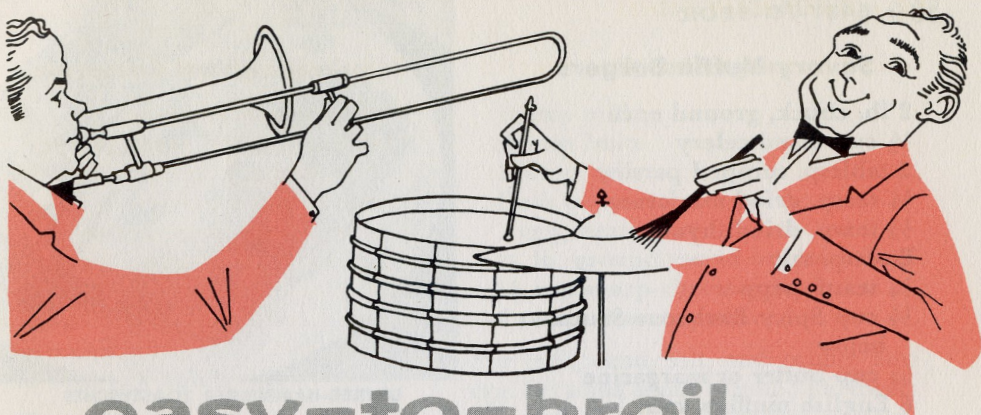
- 2 tablesp. minced onion
- 1 tablesp. minced green pepper
- 1 clove garlic, minced
- ¼ cup snipped parsley
- 2 teasp. mixed dried herbs
(rosemary, marjoram, thyme)
- ¼ cup salad or olive oil
- 2 cups diced franks (about 5 franks)
- 2 teasp. salt
- ¼ teasp. pepper
- 1 No. 2 can tomatoes (2½ cups)
- 1 3-oz. can sliced mushrooms, drained
- 1 cup liquid (mushroom liquid plus water to fill 1 cup)
- ½ lb. spaghetti, broken into 2" lengths
- ½ cup grated Parmesan or process Cheddar cheese

Early in day: Cook onion, green pepper, garlic, parsley, and herbs in oil until brown. Add franks; brown. Add salt, pepper, tomatoes, mushrooms, liquid; then cover; simmer 20 min. Cook spaghetti in boiling salted water until tender; drain; add to meat mixture. Pour into 2-qt. casserole; sprinkle with cheese. Refrigerate.

About 2 hrs. before serving: Start heating oven to 350°F. Bake casserole, covered, 1½ hr.

Makes 8 servings





easy-to-broil

Oven-Broiled Hamburgers

Preheat broiler 10 min., or as manufacturer directs. Prepare Our Best-Ever Hamburgers mixture, page 10. Arrange thick patties on cold broiler rack. Broil patties about 3" from heat, turning once. Allow about 8 to 12 min., turning once.

To vary: After turning patties, you may top them with one of the following; then complete broiling.

Cheese slice and little prepared mustard

Catchup, chili sauce, or soy or barbecue sauce

¼ cup crumbled Blue cheese or grated sharp cheese mashed with ¼ cup soft butter or margarine, ½ teasp. dry mustard, 1 teasp. salt, 2 teasp. Worcestershire

Or try one of Spoon-Ons, page 12, Go-Betweens, page 11, or Spread-Ons, page 12.

Mixed Grill: Choose one of following combinations. Season; brush with melted butter or margarine. Broil, as in Oven-Broiled Hamburgers, above, starting with food that takes longest, so that all food is done at same time.

Hamburgers; tomato halves; mushroom caps; French-bread slices, topped with grated cheese and oregano

Hamburgers; scored, cooked potato halves; canned peach or pear halves, or pineapple chunks or slices

Hamburgers, bacon, banana halves, franks

Bacon-Wrapped Broiler Burgers: Top thick patties with thin onion and tomato slices; wrap in bacon slices, securing each with picks. Oven-broil as above. Remove picks before serving.

BACON-WRAPPED BROILER BURGERS



Savory Muffin Burgers

- 2 lb. chuck, ground once
- ½ cup diced celery
- 2 tablesp. snipped parsley
- ¼ teasp. dried marjoram
- ½ teasp. dried thyme
- 2 teasp. salt
- ¼ teasp. pepper
- ½ cup Spicy Barbecue Sauce, below
- ¼ cup butter or margarine
- 6 English muffins, split
- 2 large tomatoes, sliced
- About ¾ cup Spicy Barbecue Sauce, below

In large bowl, lightly toss together chuck, celery, parsley, marjoram, thyme, salt, pepper, and ½ cup barbecue sauce. Shape mixture into 12 patties.

To cook indoors: On top of each buttered, toasted, split muffin, arrange 1 tomato slice, then 1 patty. Broil about 3" from heat until patty is done to desired rareness, turning once. Top each with 1 tablesp. sauce.

To cook outdoors: Grill patties until done as desired, turning once, and toast muffins, so both are ready at same time. Spread each toasted, split muffin with 1 teasp. butter. Next top each with 1 tomato slice, then with 1 patty, then with 1 tablesp. sauce.

Makes 6 or 12 servings

Spicy Barbecue Sauce: In saucepan, combine ⅔ cup vinegar, 3 cups tomato juice, ¼ cup brown sugar, packed, ¼ cup prepared mustard, 2 teasp. garlic salt, 2 teasp. salt, ½ teasp. pepper, and 2 small onions, sliced. Simmer, uncovered, 20 min. Then stir in ½ cup catchup and 2 tablesp. Worcestershire. Bring to boil; use as directed. (Any leftover sauce may be refrigerated or frozen for later use.)

Makes 1 qt.



DEVILED-HAMBURGER TOASTWICHES

Deviled-Hamburger Toastwiches

Make Deviled Burger mixture, page 11. Toast 12 bread slices or 6 split hamburger buns under broiler. Spread buns, to very edges, with meat; broil, 3" from heat, 6 min., or until done. *Makes 12*
Cheesey Deviled: Top each meat-spread bread slice or split bun with packaged process sharp cheese slice; broil until bubbling. Sprinkle with paprika.

Broiled Hamburgers and Potato Halves with Broiler-Fried Onions

Place sliced onions in hot bacon fat in broiling pan on top of range; fry a few minutes, or until golden brown; sprinkle with salt and pepper. Then place broiler rack, with hamburgers and cooked potato halves, over onions; broil to desired rareness, brushing potatoes with bacon fat. Onions are flavored by drippings from hamburgers.

Or place sliced onions in boiling water to cover; boil about 5 min.; then drain; arrange in hot greased broiler pan, and sprinkle with salt and pepper. Put rack, with hamburgers and potatoes, over onions; broil as above.

Cheese-Stuffed Patties de Luxe

- 2 lb. chuck, ground once
- 2 teasp. salt
- ½ teasp. pepper
- ¼ cup minced onion
- 1¼ cups grated sharp Cheddar cheese
- 1 cup chili sauce
- ½ teasp. garlic salt
- 12 thin raw onion rings

1. Toss chuck, salt, pepper, and onion; shape into 12 patties. Sprinkle 6 with cheese; top with rest of patties; press edges together. Lay on cold broiler rack.
2. Meanwhile, preheat broiler as manufacturer directs. Broil patties, 3" from heat, to desired rareness. Heat chili sauce with garlic salt. Spoon over patties; then top each with 2 onion rings. *Makes 6 servings*

Pineapple Burgers

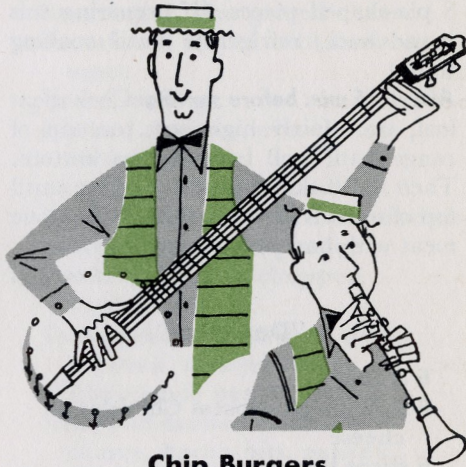
- 1 clove garlic, mashed
 - 3 tablesp. salad oil
 - 3 tablesp. soy sauce
 - 2 tablesp. catchup
 - 1 tablesp. vinegar
 - ¼ teasp. pepper
- Our Best-Ever Hamburgers,**
page 10
4 canned pineapple slices,
drained

Combine garlic, oil, soy sauce, catchup, vinegar, and pepper. Let 4 thick patties stand in this sauce 30 min., turning often. Oven-broil on one side. Meanwhile, let pineapple stand in same sauce. When turning patties, add pineapple; complete broiling. Serve patties on pineapple. *Makes 4 servings*

Branburgers

- ¾ cup milk
- ¾ cup bran
- 1 teasp. salt
- Dash pepper
- 1 egg, beaten
- ¾ lb. ground round or chuck beef
- ¼ cup sharp-cheese spread
- 2 teasp. Worcestershire

Stir milk, bran, salt, and pepper into egg. Let stand about 10 min.; add meat; mix well. Shape into 4 patties; refrigerate. At serving time, oven-broil patties. When they're almost done, spread with cheese blended with Worcestershire; broil till cheese melts. *Makes 4 servings*



Chip Burgers

Lightly toss 1 lb. chuck, ground once, with 1 teasp. salt, ¼ teasp. pepper, 2 tablesp. minced onion, ¼ teasp. monosodium glutamate, 1 cup crushed potato chips. With help of kitchen fork (use as little pressure as possible), divide, gently shape, and loosely flatten meat into 4 thick patties, 3½"x¾", or 8 thin patties, 3"x¼". Broil, pan-broil, or sauté to desired doneness. *Makes 4 servings*

Skillet Meat Loaf

- 1 egg
- $\frac{3}{4}$ lb. chuck or round beef,
ground
- $\frac{3}{4}$ teasp. salt
- $\frac{1}{4}$ cup minced onions
- 3 packaged process Cheddar
cheese slices
- $\frac{1}{4}$ teasp. pepper

Beat egg in mixing bowl; add meat, salt, and onion; mix well. Grease an 8" skillet. Lightly pat half of meat over bottom of skillet with metal handle, or an iron skillet. Place cheese over meat; cover with rest of meat, patting smooth. Sprinkle top with pepper. Cut into 4 or 5 pie-shaped pieces. (If preparing this in advance, refrigerate until cooking time.)

About 15 min. before serving: Cook meat loaf, over fairly high heat, on top of range until well browned on bottom. Then slide skillet under broiler until top of meat is nicely browned. Remove meat with pancake turner.

Makes 4 servings

"Doggies"

- 6 franks
- 6 thin strips process Cheddar
cheese
- 6 slices bacon
- 6 frankfurter rolls (optional)

Preheat broiler 10 min., or as manufacturer directs. Split franks in half lengthwise, not quite through; place cheese strip in split; wrap 1 bacon slice around each frank; secure with picks. Arrange, cut side up, on broiler rack. Broil, 3" from heat, until bacon is light brown and cheese is melted. Serve as is, or tucked into buttered, split frank rolls.

Makes 4 servings

Frank Mixed Grill

When broiling franks, pick one of the combinations below to broil along with them, starting with item that takes longest, so that all food is done at same time.

Small hamburger patties; seasoned tomato halves; mushroom caps; split buttered English muffins sprinkled with caraway seeds

Banana halves brushed with melted butter or margarine; canned cling-peach halves filled with chili sauce

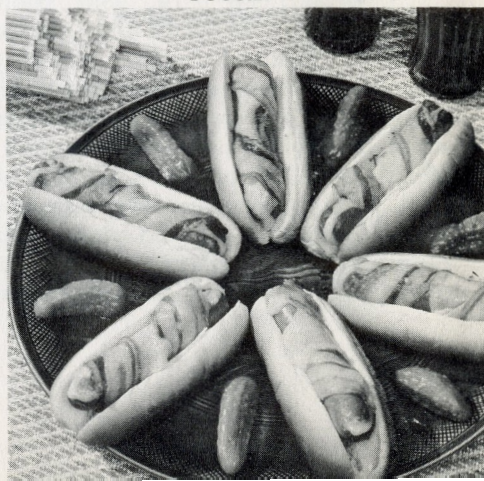
Bacon slices; halves of cooked sweet potatoes; canned pears brushed with melted butter or margarine

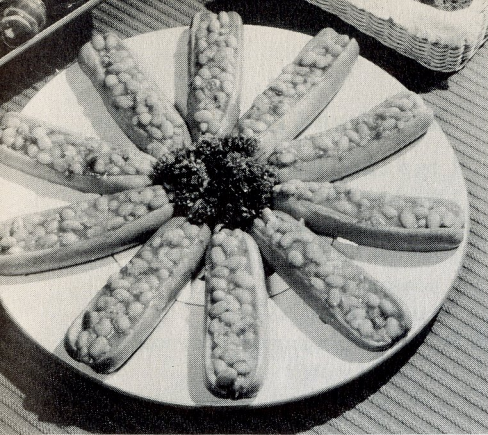
Apple rings brushed with melted butter or margarine and sprinkled with sugar; pineapple slices brushed with catchup; stuffed olives wrapped in bacon halves

Stuffed Franks

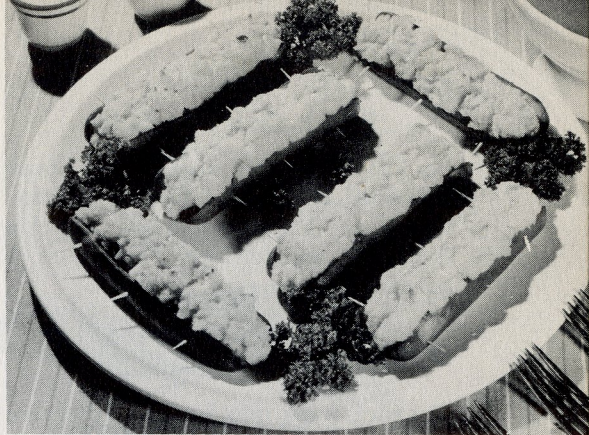
To make: Preheat broiler 10 min., or as manufacturer directs. Split each frank lengthwise, almost all the way through. Stuff with any one of teammates on page 59. Broil till hot and tinged with brown. Or bake at 425°F. 15 min.

"DOGGIES"





FRANKS STUFFED WITH BAKED BEANS



FRANKS STUFFED WITH BREAD STUFFING

Cheese It:

- Cream cheese mixed with Blue cheese
- Chive, pineapple, or pimento cream cheese
- Cheddar or Swiss cheese, grated
- Smoky- or other cheese-spread
- Grated cheese, plus chopped salted peanuts
- Swiss cheese in strips, topped with catchup, oregano, and Parmesan cheese (pizza style)

Relish:

- Pickle or hot dog relish
- Slivered dill or sweet pickles
- Chopped stuffed olives
- Mustard, then dabs of catchup
- Bottled meat or barbecue sauce
- Corn relish
- Ripe-olive spread
- Relish sandwich spread
- A little prepared mincemeat
- Chili sauce, plus dried dill

Fruity:

- Canned crushed pineapple
- Applesauce, with grated cheese
- Barbecue sauce with crushed pineapple
- Bananas, quartered lengthwise; paprika
- Chopped prunes (junior food)

Salmagundi:

- Sauerkraut, diced red apple, caraway seeds
- Sauerkraut, plus grated cheese
- Sauerkraut mixed with barbecue sauce
- Bread stuffing
- Mashed potatoes, plus grated cheese, onion
- Potato salad (hot or cold)
- Bottled mustard with horse-radish
- Minced onion and parsley
- Sautéed, coarsely chopped mushrooms
- Commercial sour cream, plus mustard, minced chives
- Chunky-style peanut butter
- Chopped canned mushrooms, sherry, bacon bits, parsley

Hearties (*from a can*):

- Baked beans or chili beans
- Spanish rice
- Chili con carne
- Macaroni with cheese, topped with grated cheese
- Cream-style corn, plus crumbled potato chips or grated cheese

Virginia Style:

- Orange marmalade plus mustard
- Cranberry sauce or currant jelly, plus horse-radish

Frank Club Sandwich

For each sandwich, toast 3 slices bread in broiler. Fill, using 2 tomato slices for first layer; 1 split hot frank, 3 pickle slices, for second layer. Top with 1 packaged-cheese slice. Broil.

Pineapple Kabobs

Cut each frank into 5 pieces. Alternate on skewer with pineapple chunks; brush with salad oil. Broil, turning, till browned. Place in toasted, split frankfurter roll; remove skewer.

Cheesy-Franks

Place 6 heated franks in split frankfurter rolls; spread with mustard; top with cheese slices. Broil 3 min., or till cheese melts. Spread cut edges of rolls with pickle relish.

Virginia Franks

Score one side of each frank as you would score ham; stud with about 5 whole cloves. Drizzle on dark corn syrup or molasses; then sprinkle lightly with brown sugar. Broil until golden.

Barbecued Frank Kabobs

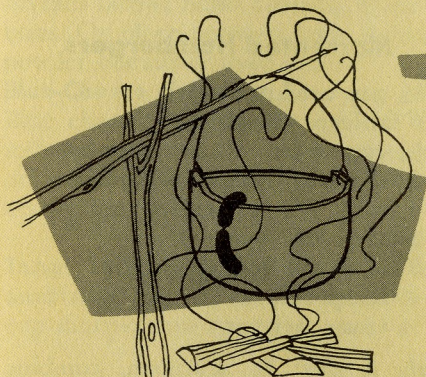
- 1 cup chili sauce
- 1 tablesp. brown sugar
- 3 tablesp. vinegar
- 3 drops liquid hot pepper seasoning
- 1 small onion, sliced
- 1½ cups packaged precooked rice
- 1½ cups water
- ½ teasp. salt
- 1 tablesp. snipped parsley
- 2 tablesp. butter or margarine
- 3 slices bacon
- 6 franks, quartered

Preheat broiler 10 min., or as manufacturer directs. In saucepan, combine chili sauce, sugar, vinegar, liquid hot pepper seasoning, onion; simmer 5 min. In another saucepan, combine rice, water, salt, parsley; bring quickly to boil, uncovered, fluffing rice gently once or twice with fork. Cover; remove from heat; let stand 10 min.; stir in butter. Cut each bacon slice into 6 pieces; on each of 4 skewers, arrange frank pieces alternately with bacon. Broil till light brown, turning. Spread with half of sauce. Broil 5 min. Turn; spread with remaining sauce. Broil 5 min. Serve kabobs atop rice.

Makes 4 servings



Cook-it- OUTDOORS



Getting Ready to Cook-It-Outdoors

Any good outdoor chef needs a minimum of barbecue equipment. The following list includes enough to prepare a simple hamburger or hot dog barbecue:

Grill

Charcoal, matches, or fluid to light charcoal

Poker

Folding wire broiler

Long-handled fork, spoon, spatula

Tongs for turning, lifting

Skillet with long handle

Canvas or asbestos gloves, pot holders

Carving knife

Wooden cutting board

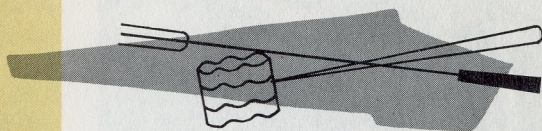
Swab or brush for sauces, butters

Big coffee pot

Paper toweling

Tray of seasonings, trimmings

Choose your menu to suit the grill space. Plan so that all the food to be served is ready at same time. Start fire about 1 hr. ahead. Remove meat from refrigerator about 1 hr. ahead.



Burgers Grilled-To-a-Turn

(Pictured on page 52)

For outdoor or indoor grill: Lightly toss 1 lb. chuck beef, ground, with 1 teasp. salt, ¼ teasp. pepper, ½ teasp. monosodium glutamate if desired, and 2 to 3 tablesp. minced onion (onion salt may replace salt and onion); or season after grilling. Shape gently into 4 to 6 patties. Place in folding wire broiler; grill over hot coals 4 to 5 min. on each side, or to desired doneness. Or sauté in a little hot fat in skillet. (For packaged frozen hamburgers, see label directions.) Serve on toasted hamburger buns spread with one of Seasoned Butters for Buns, page 65.

Deviled Hamburgers, Wiener Style

Lightly toss 1 lb. chuck beef, ground, with 2 tablesp. catchup, 1 teasp. salt, 1 teasp. horse-radish, 1 tablesp. minced onion, 1 teasp. Worcestershire, and 1 teasp. prepared mustard. Gently form deviled meat into 4 to 6 finger shapes that fit frankfurter rolls. If desired, wrap bacon slice around each and fasten with pick. Grill (or broil indoors.) Place in heated or toasted frankfurter buns, or between bread slices. Sprinkle meat with grated Parmesan cheese right after broiling, if desired.



BARBECUED HAMBURGERS

Barbecued Hamburgers

Grilled: After gently shaping Our Best-Ever Hamburgers mixture, page 10, into patties, brush with Bert's Smoky Barbecue Sauce, page 63, or Jiffy Barbecue Sauce, below. Then grill (or broil indoors) as usual, turning, brushing with sauce.

Help Yourself: Grill (or broil) hamburgers as usual. Then let each guest spoon on Fred's Barbecue Sauce, below.

Skillet: Brown patties on both sides in skillet over hot coals; then spoon on barbecue sauce; cover and simmer slowly to desired doneness. Serve in buns, with barbecue sauce.

Fred's Barbecue Sauce: Mix together in saucepan 2 tablesp. salt, $\frac{1}{4}$ tablesp. pepper, $1\frac{1}{2}$ cups tomato juice, $\frac{1}{4}$ tablesp. cayenne pepper, $\frac{1}{4}$ tablesp. dry mustard, $4\frac{1}{2}$ tablesp. Worcestershire, 1 bay leaf, $\frac{1}{2}$ to $\frac{3}{4}$ cup vinegar, 1 tablesp. sugar, 3 cloves garlic minced, and 3 tablesp. butter, margarine, or salad oil. Simmer 10 min. *Makes about $2\frac{1}{2}$ cups*

Jiffy Barbecue Sauce: In cup, combine $\frac{1}{2}$ cup catchup, 1 tablesp. dry mustard, 3 dashes liquid hot pepper seasoning, 1 tablesp. Worcestershire.

Makes about $\frac{1}{2}$ cup

Chili-Onion Sauce: Sauté until tender $\frac{1}{2}$ cup minced onions in $\frac{1}{4}$ cup butter, margarine, or salad oil. Add $1\frac{1}{3}$ cups chili sauce, $\frac{1}{3}$ cup bottled meat sauce.

Makes $1\frac{3}{4}$ cups

Marinated Hamburgers

$\frac{1}{2}$ cup catchup
6 tablesp. vinegar
 $\frac{1}{4}$ cup water
3 tablesp. butter or margarine
4 tablesp. Worcestershire
1 tablesp. salt
2 lb. chuck beef, ground
 $\frac{1}{2}$ tablesp. salt
 $\frac{1}{8}$ tablesp. pepper

Early in day: In saucepan, combine catchup, vinegar, water, butter, Worcestershire, 1 tablesp. salt; heat almost till boiling. Meanwhile, with 2-tined fork, lightly toss meat with $\frac{1}{2}$ tablesp. salt and pepper; shape into 6 thick, or 12 thin, patties. Place patties in shallow pan; pour on sauce. Refrigerate.

At serving time: Lift patties from sauce; broil on outdoor grill or griddle, basting with sauce left in pan. If desired, as soon as patties are done, top each with spoonful of pasteurized process cheese spread (cheese sauce).

Makes 6 servings



De Luxe Cheeseburgers

Grill (or broil indoors) Our Best-Ever Hamburgers, page 10, until almost done; lather their tops with one of spreads below; finish broiling. Place in buns. Or place between large baking-powder biscuits or toast slices.

Blue-Cheese Topping: Mash $\frac{1}{4}$ cup Blue cheese; blend well with $\frac{1}{4}$ cup softened butter or margarine, $\frac{1}{2}$ teasp. dry mustard, 1 teasp. salt, 2 teasp. Worcestershire.

Makes enough for 8 hamburgers

Tangy Topping: Mix 4 teasp. Worcestershire or bottled meat sauce with $\frac{1}{2}$ cup sharp-cheese spread.

Teen-Ager Submarines

Combine $\frac{3}{4}$ lb. chuck beef, ground, with $\frac{3}{4}$ cup packaged dried bread crumbs, $\frac{1}{4}$ cup minced onion, $\frac{3}{4}$ teasp. cornstarch, dash allspice, 1 beaten egg, $\frac{3}{4}$ cup top milk, $\frac{3}{4}$ teasp. salt. Shape mixture into 30 small balls; heat $\frac{1}{4}$ cup fat in skillet; brown meat balls on all sides; add 1 cup Bert's Smoky Barbecue Sauce, below; simmer, covered, 30 min. Spoon meat balls and sauce into split frankfurter rolls or onto baked brown 'n' serve French bread slices.

Makes 8 to 10 servings

Bert's Smoky Barbecue Sauce: In a saucepan, mix $\frac{1}{4}$ cup vinegar, $\frac{1}{2}$ cup water, 2 tablesp. sugar, 1 tablesp. prepared mustard, $\frac{1}{2}$ teasp. pepper, $1\frac{1}{2}$ teasp. salt, $\frac{1}{4}$ teasp. cayenne pepper, 1 thick slice lemon, 1 onion, sliced, and $\frac{1}{4}$ cup butter or margarine. Simmer 20 min., uncovered. Add $\frac{1}{2}$ cup catchup, 2 tablesp. Worcestershire, and $1\frac{1}{2}$ teasp. liquid or powdered smoke (optional); bring to boil.

Makes about $1\frac{3}{4}$ cups

Mushroom Burgers, Outdoor Style

Lightly mix 1 lb. chuck beef, ground, with 1 teasp. salt, $\frac{1}{4}$ teasp. pepper, $\frac{1}{2}$ cup minced fresh mushrooms (or minced drained canned mushrooms), $\frac{1}{2}$ cup grated Cheddar cheese. Shape into 4 to 6 patties; grill (or broil indoors) to desired doneness. Serve in toasted hamburger buns or English muffins.



Cheese Dreams

Mix together 1 cup grated process Cheddar cheese, 1 tablesp. Worcestershire, $\frac{1}{4}$ cup chili sauce or catchup. Season $1\frac{1}{2}$ lb. chuck beef, ground, with $\frac{3}{4}$ teasp. salt, $\frac{1}{8}$ teasp. pepper, $\frac{3}{4}$ teasp. monosodium glutamate; shape into 12 3" patties. Place cheese mixture on half of patties; top with remaining patties; press edges together. Grill (or broil indoors), brushing with soy sauce if desired. Serve in toasted or heated hamburger buns, or between French-bread slices. Serve pickle relish or other crisp relishes on the side.

King-Size Cheeseburgers

Lightly toss 2 lb. chuck, ground only once, with $\frac{1}{2}$ tablesp. seasoned salt, $\frac{1}{4}$ tablesp. garlic salt, $\frac{1}{4}$ tablesp. salt, $\frac{1}{8}$ tablesp. pepper, 1 tablesp. dried parsley flakes. Divide into 4 portions. Mold about two thirds of each portion into large 5"x3" pattie. Top each pattie with 2 tablesp. grated Cheddar cheese; then cover cheese with 1" border of remaining meat around top outer edge; seal edges. Grill (or broil indoors) until done as desired. (There will be a pool of melted cheese in center.) *Makes 4 servings*

Hamburger Stacks

Lightly shape chuck beef, ground, into very thin 4" patties; brown in small amount of fat in skillet over hot coals, $1\frac{1}{2}$ to 2 min. on each side. Serve as follows, with catchup, mustard, pickle relish, or chili sauce.

With Hashed Browns: Put hashed brown potatoes between 2 patties.

With Baked Beans: For each serving, stack 3 meat patties, putting hot canned baked beans between each.

With Flapjacks: For each serving, stack 3 thin pancakes (from packaged mix), putting 1 meat patty between each.

Camper's Supper

Sauté $\frac{1}{4}$ cup chopped green pepper and $\frac{1}{4}$ cup chopped onion in 2 tablesp. salad oil till lightly browned. Add 1 lb. chuck beef, ground; cook 5 min., stirring occasionally. Add $1\frac{1}{3}$ cups canned tomatoes, $\frac{1}{2}$ cup hot water, $\frac{2}{3}$ cup packaged precooked rice, 1 tablesp. salt, $\frac{1}{8}$ tablesp. pepper, $\frac{3}{4}$ tablesp. garlic salt, dash monosodium glutamate. Cover; simmer 10 min., or till liquid is absorbed and rice is tender.

Makes 4 servings

Steakette Sandwiches

Lightly toss 1 lb. chuck beef, ground, with 3 tablesp. each minced onion and green pepper, 1 tablesp. horse-radish, $\frac{1}{4}$ cup catchup. Use to fill 7 white-bread sandwiches. Spread outsides with softened butter or margarine. In skillet, over hot coals, slowly toast each side until golden brown. (Cook a bit longer if meat is desired well done.) Sandwiches may also be cooked on built-in griddle of outdoor fireplace. *Makes 7*

Open-Faced Steakettes: Toast bread on one side in broiler; completely spread untoasted side with meat mixture; broil about 5 min., or to desired doneness. Or broil on split hamburger rolls.



Chili-Beef Rolls

Sauté $\frac{1}{4}$ cup minced onion in 2 tablesp. butter, margarine, or salad oil till golden brown; add 1 lb. chuck beef, ground, with $\frac{1}{2}$ tablesp. salt, $\frac{1}{4}$ tablesp. pepper. Brown meat well. Add 1 8-oz. can tomato sauce, $\frac{1}{2}$ tablesp. chili powder, 2 tablesp. brown sugar, 1 tablesp. dry mustard, 3 tablesp. lemon juice, 1 tablesp. cornstarch, and 1 cup diced celery. Bring mixture to boil; reduce heat; simmer about 10 min., stirring often, until most of the liquid has been absorbed. Ladle mixture into 6 to 8 heated or toasted frankfurter rolls (or between 12 to 16 toasted bread slices).

Makes 6 to 8



Chili-Frank Burgers

In the kitchen: Early in day, combine 1 $1\frac{1}{2}$ -oz. can chili con carne with beans, $\frac{1}{2}$ cup tomato juice, 1 tablesp. vinegar, 1 tablesp. brown sugar, $\frac{1}{2}$ tablesp. dry mustard, $\frac{1}{2}$ tablesp. chili powder, $\frac{1}{2}$ cup grated sharp Cheddar cheese. Also lightly toss together 2 lb. ground chuck, $\frac{1}{4}$ cup minced onion, 2 tablesp. salt, $\frac{1}{2}$ tablesp. pepper, and $\frac{1}{2}$ tablesp. monosodium glutamate. Divide chuck mixture into 12 portions; cut 4 franks in thirds. Mold each portion of chuck around a piece of frank, tapering ends; refrigerate.

At the grill: About 3" above hot coals, heat chili topping; then grill burgers rare, about 8 min., turning once. Serve burgers topped with chili. *Makes 12*



FRANK ROLL-UPS IN BACON

Frank Roll-Ups in Bacon

Cut lengthwise slit in each frank (don't cut completely through). Smear slit with prepared mustard or chili sauce; stuff with thin sticks of tangy cheese, canned pineapple, or grated sharp cheese with grated onion or pickle relish added. Wrap each frank, spiral-fashion, with bacon strip; secure with pick. Grill (or broil indoors), turning, till bacon is crisp and franks are hot.

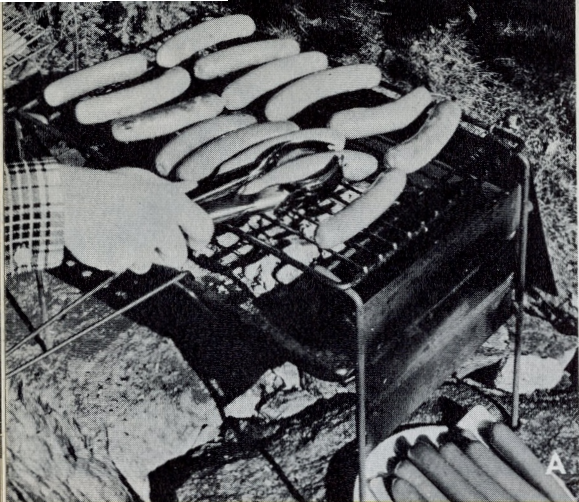
Seasoned Butters for Buns

To give grilled hamburgers added zest, spread buns or bread slices with one of butters below before toasting. (Spread any leftover butter on hamburgers after grilling.)

Hot Spread: Mix $\frac{1}{4}$ cup softened butter or margarine with $\frac{1}{2}$ tablesp. each garlic and onion salts and 1 tablesp. prepared mustard or horse-radish.

Herb Spread: Mix $\frac{1}{4}$ cup softened butter or margarine with $\frac{1}{4}$ tablesp. salt, $\frac{1}{8}$ tablesp. each dried thyme and savory.

Easy Way: Butter buns; sprinkle with celery, poppy, or caraway seeds, or nutmeg.



Hot Franks

Today's branded packaged franks are delicious. They're all cooked, too, so you can serve them hot or cold. If your choice is hot, use one of the heating methods below.

Simmer: Cook in a small amount of water in saucepan over hot coals, about 7 min., but don't prick.

Grill: Place on green sticks, or in frank roaster, over hot coals, till brown. Or broil indoors 6 to 7 min.

Sauté: Cook gently, till brown, in skillet over hot coals, in butter or margarine with a little plain-, herb-, or horse-radish-flavored prepared mustard or barbecue sauce. Or bake in barbecue sauce, basting often, at 350°F. 20 min.

In foil: Wrap franks in foil; heat on hot coals 10 min.

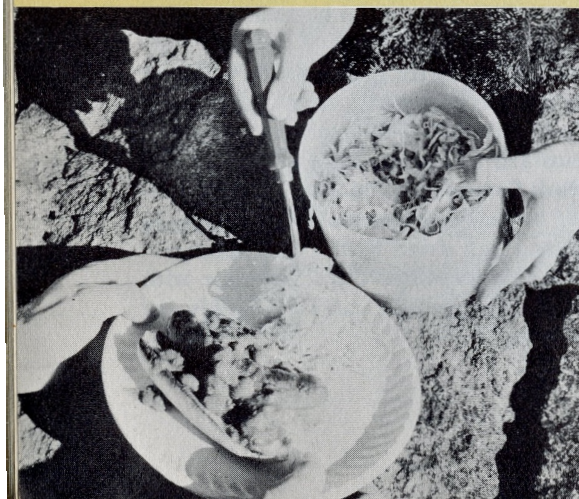


Frank Team-Ups

Grill franks over hot coals (*photo A*), turning with tongs or two forks to brown evenly (do not prick). Toast frank rolls in folding wire broiler. Place franks in toasted, split rolls; line rolls, or top franks, with one of the following, adding mustard, catchup, etc., if desired.

- Hot seasoned sauerkraut plus
grated cheese or caraway seeds
- Hot canned crushed pineapple
- Hot applesauce
- Hot canned baked beans
- Hot chili con carne (*photo B*)
- Chive cream cheese
- Cheese spread or sauce
- Creamy mustard sauce
- Chutney or pickle relish
- Bottled meat sauce

Serve with crispy coleslaw (*photo C*), chocolate frosted cake, right from the pan, and fresh fruits.





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